



Chicken Dressing

Oscar · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

8

Description

This chicken dressing recipe came from my grandmother and is a family tradition down here in the South We love to eat this dressing with roasted chicken

Ingredients

- - 4 cups crumbled cornbread - 5 biscuits
- crumbled - 6 cups chicken broth
- divided - ½ cup margarine - ½ cup diced celery - 1 small onion
- finely chopped - 3 large eggs
- beaten - 1 teaspoon sage - 1 teaspoon black pepper

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a roasting pan. Combine crumbled cornbread and biscuits in a large bowl. Bring broth to a boil in a large saucepan. Pour 1/2 of the boiling broth over cornbread mixture; cover and let stand. Meanwhile
2. melt margarine in a medium skillet over medium heat. Add onion and celery; sauté until tender
3. about 5 minutes. Remove from the heat and stir into cornbread mixture. Pour remaining broth over cornbread mixture. Stir in eggs
4. sage
5. and pepper until well combined; transfer to the prepared roasting pan. Bake in the preheated oven until set in the middle and golden brown on top
6. about 1 hour.