



NANA'S WHITE CORNBREAD STUFFING

INGREDIENTS

3 Tablespoons Unsalted Butter
4 Stalks Celery, Diced Small
1 Medium Onion, Diced Small
3 Large Eggs, Whisked
4-6 Cups Chicken Broth
Ground Sage, To Taste
Salt and Pepper to Taste
1 Batch of White Cornbread for
Stuffing (Baked According to
Package Instructions)

INSTRUCTIONS

- Preheat oven to 375 degrees and set aside an 8x8 baking dish.
- Melt butter in a large saute pan or dutch oven and sauté onions and celery until translucent.
- In a large bowl, crumble cornbread, adding to onions and celery.
- Season stuffing with ground sage, salt and pepper to taste.
- Pour about half the chicken broth over bread mixture and gently stir in eggs, tossing to coat evenly. Stuffing should be a loose, wet consistency to prevent drying while baking.
- Bake for about 45 minutes until golden, adding more broth as needed.