

Cornbread Dressing

- 1 pone of cornbread (recipe follows)
- ½ cup of butter
- 1 large onion, chopped
- 5 celery sticks, chopped
- Sage, to taste
- Salt and pepper
- 2 eggs, beaten
- Chicken stock

Crumble the cornbread finely in a large bowl.

Melt the butter in a large skillet over medium-high heat. Add the onion and celery, cooking slowly till tender, about 30 minutes. Be careful not to brown it.

Add sage to taste (I usually add close to 2 Tablespoons, but this amount is so dependent on your tastes!) Season with salt and pepper.

Add to the crumbled cornbread and mix thoroughly. Taste to adjust seasoning. Add the eggs, mixing well. Add chicken stock to moisten the crumbs. They shouldn't be swimming in broth, but neither should they still look dry. Again ... it's all a matter of preference, but I don't care for super dry dressing.

Bake at 350°F for about 30 minutes or until the top is golden.

Cornbread

- 1 ½ c. yellow cornmeal
- ½ c. all-purpose flour
- 2 t. baking powder
- 1 t. sugar
- 1 t. salt
- ½ t. baking soda
- ¼ c. shortening or bacon fat
- 1 ½ c. buttermilk
- 2 eggs

Heat oven to 400°F. Mix all ingredients well. Pour into heated, oiled cast iron skillet. (Heat the skillet with the ¼ c. shortening in it. When skillet gets hot, pour heated shortening into batter. Mix batter, then put it in pan, then into oven.) Bake 20-25 minutes.