

CORNBREAD DRESSING

MISSION BBQ®
The American Way.



Ingredients:

1 pound - Italian Sausage, ground, cooked and drained (optional)	2 cups - Chicken Broth
9x13 pan - Cornbread, cooked and cooled to room temperature	2 - Eggs
5 slices - White bread	1/2 teaspoon - Salt
2 cups - Onion, diced	1/2 teaspoon - Pepper
2 cups - Celery, diced	1/2 teaspoon - Dried Sage
1/2 cup - Butter	1/4 teaspoon - Dried Thyme
1 can - Cream of Chicken Soup	1/8 teaspoon - Dried Rosemary Or
	3/4t - Poultry Seasoning



Directions:

1. Cook sausage, drain and cool.
2. Preheat oven to 350 degrees.
3. Cut cornbread into 1" pieces.
4. Cut white bread into 1" pieces.
5. Combine breads in large pan or mixing bowl.
6. Melt 1/4 cup butter and saute onions and celery until softened.
7. Combine with bread mixture.
8. Coat 9x13 pan with cooking spray.
9. Combine butter, soup, chicken broth, eggs, seasonings and mix together.
10. Combine bread and vegetables with the wet set and loosely mix.
11. Put the mixture into 9x13 pan.
12. Bake at 350 degrees for 45 minutes or until golden brown and fully cooked.