



Sage Cornbread Dressing

2 - 6 oz. pkgs cornbread mix
1/3 cup butter
1 cup chopped celery
1/2 cup chopped onion
1 Tbsp chopped fresh sage or
1 1/2 tsp dried sage
1/2 tsp pepper
1/4 tsp salt
4 white bread slices, cubed
2 1/2 to 3 cups chicken broth
2 large eggs, beaten

1. Prepare cornbread according to package directions for a double recipe. Let cool; crumble into a large bowl.
2. Melt butter in large skillet over medium heat; add chopped celery and onion; saute until tender. Stir in sage, pepper and salt. Stir celery mixture and bread cubs into crumbled cornbread. Add chicken broth and eggs; gently stir until moistened. Spoon into a lightly greased 11x7 inch baking dish.
3. Bake at 350 degrees for 45 to 50 minutes or until golden brown. Garnish with fresh sage if desired.