

Nanny's Dressing Recipe

Nanny doubled this recipe for our Thanksgivings, but a single recipe may be sufficient for our smaller family gatherings.

1 cup onion
1 cup celery
1 round of cornbread
3 slices of bread or hamburger buns
1 stick of butter (this remains the same if doubled)
~12 cups chicken broth (divided)
1 can cream of chicken soup (this remains the same if doubled)
1/2 TBSP sage
1/2 TBSP poultry seasoning
1/2 TBSP pepper
1 egg (doubled = 3 eggs)

In advance, cook 1 round of cornbread and let it cool so it is easily crumbled. This can be done the day before or even sooner and frozen/thawed. Set aside.

Sautee the onion and celery in 1 stick of butter. Set aside.

Toast 3 slices of bread or hamburger buns and soak in chicken broth in a large bowl. Crumble the cornbread up into the bowl. Next add the onion and celery mixture.

Add about 6-8 cups of HOT chicken broth and mash with a potato masher. Add 1 can of cream of chicken soup and continue to mash.

Add 1/2 TBSP sage and 1/2 TBSP poultry seasoning. Add approximately 1/2 TBSP pepper (or to taste). Mix until consistency of creamed corn.

Add 1 egg, mix well, and spoon into glass baking dishes. Bake at 400 degrees until set.