

Apple Pecan Cornbread Dressing

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Recipe Ingredients:

- 1 box "Jiffy" Cornbread
- 1 8 oz package herb seasoned dry bread stuffing mix
- 2 tbs chopped fresh parsley
- ½ tsp ground ginger
- ½ tsp salt
- ¾ cup butter /margarine
- 1 cup chopped celery
- 1 cup chopped onions
- 2 cups of chopped apples
- ½ cup of chopped pecans
- 2 cups of apple juice
- 3 eggs, beaten

Recipe Instructions:

Preheat oven to 350°, butter a 3 quart casserole dish.

1 box "Jiffy" Cornbread prepared as directed, in 9x9 in pan. Cooled and crumbled.

Melt butter in saucepan, sauté celery and onions for 8-10 minutes or till tender.

In a large bowl, combine cornbread, stuffing mix, parsley, ginger and salt. Mix in celery, onions, apples, pecans, apple juice and beaten egg. Turn into prepared casserole dish.

Bake in oven for 30-35 minutes.

Recipe Notes:

Sometimes I add "Jimmy Dean" Sage Sausage – a great addition! From my house to yours...
Happy Thanksgiving!

