

## Cornbread Stuffing

Submitted by ZipAgent Angie Thoman, Raleigh/Durham NC

View her Profile: <http://www.ziprealty.com/agent/athoman>

### Ingredients:

- 2 C. Cornmeal
- ½ C. All-purpose flour
- 2 Tsp. Baking powder
- 1 Tsp. Baking soda
- 1 Tsp. Salt
- 1 Tsp. Sugar (optional)
- 6 Large eggs, divided
- 2 C. Buttermilk
- 2 Tbsp. Bacon drippings or melted butter
- ½ C. Butter or margarine
- 3 Bunches green onions, chopped
- 4 Celery ribs, chopped
- 1 (16-ounce) Package herb-seasoned stuffing mix
- 5 (14 ½ ounce) Cans chicken broth

### Preparation:

1. Combine first 5 ingredients and, if desired, sugar in a large bowl. Stir together 2 eggs and buttermilk; add to dry ingredients, stirring just until moistened.
2. Heat bacon drippings in a 10-inch cast-iron skillet or 9-inch round cake pan in oven at 425° for 5 minutes. Stir hot drippings into batter. Pour batter into hot skillet.
3. Bake at 425° for 25 minutes or until cornbread is golden; cool and crumble. Freeze in large heavy-duty zip-top plastic bag up to 1 month, if desired. Thaw in refrigerator.
4. Melt ½ C. butter in a large skillet over medium heat; add green onions and celery, and sauté until tender.
5. Stir together remaining 4 eggs in a large bowl; stir in cornbread, onion mixture, stuffing mix, and chicken broth until blended.
6. Spoon dressing into 1 lightly greased 9x13 baking dish and 1 lightly greased 9- inch square baking dish. Cover and freeze up to 3 months, if desired, thaw in refrigerator 8 hours.
7. Place 9x13 inch dish (uncovered) and 9-inch square dish (uncovered) in oven at 350 degrees. Bake 9x13 dish for 1 hour and 9-inch square dish for 50 minutes or until each is lightly browned.