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# Cornbread Dressing IV

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

**2 1/2 cups cornbread**  
**7 slices white bread, toasted**  
**chicken stock**  
**1 large onion, chopped**  
**4 tablespoons margarine**  
**1/2 cup celery, chopped**  
**3 eggs, beaten**  
**3/4 cup buttermilk**  
**1 1/2 teaspoons salt**  
**1/2 teaspoon pepper**  
**poultry seasoning**

In a bowl, break the breads into small pieces. Add stock until the breads are well moistened.

In a saucepan, cook the onion in margarine until tender. Add the onions to the bread mixture. Add the remaining ingredients. Mix well. Warm the mixture in a saucepan until heated through. Add more stock if the dressing appears dry.

Stuff the turkey with the dressing or bake in a two-quart casserole dish at 350 degrees for one hour.

## **Side Dishes**

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*Per Serving (excluding unknown items): 350 Calories; 14g Fat (35.7% calories from fat); 10g Protein; 46g Carbohydrate; 1g Dietary Fiber; 110mg Cholesterol; 1128mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.*