

Crescent-Cornbread Dressing

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Servings: 10

2 cans (8 ounce ea) refrigerated crescent dinner rolls
2 pouches (6.5 ounce ea) cornbread and muffin mix
2/3 cup milk
1/4 cup butter or margarine
3 eggs
4 slices bacon
1 container (8 ounce) refrigerated trinity mix (prechopped onion, celery, pepper)
2 cloves garlic, finely chopped
1/4 cup butter or margarine, melted
1 teaspoon dried sage leaves
1 carton (32 ounce) chicken broth
1 egg

Preparation Time: 20 minutes

Preheat the oven to 375 degrees.

Bake the crescent rolls as directed on the package.

Increase the oven temperature to 400 degrees.

Make and bake the cornbread according to package directions using milk, 1/4 cup of butter and three eggs. Cool completely.

Spray a 13x9-inch baking dish with cooking spray.

In a ten-inch skillet, cook the bacon until crisp. Drain on paper towels. Crumble and set aside. Add the onion, celery and pepper mix and the garlic to the bacon drippings in the skillet. Cook over medium-high heat, stirring occasionally, until tender.

In a large bowl, crumble the crescent rolls and cornbread. Stir in the onion mixture, bacon, melted butter, sage, broth and egg until blended. Spoon into the baking dish.

Bake, uncovered, for 45 to 50 minutes or until browned.

Per Serving (excluding unknown items): 140 Calories; 13g Fat (83.9% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 114mg Cholesterol; 246mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.