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# Chicken and Dressing

*The Essential Southern Living Cookbook*

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 25 minutes

**2 tablespoons butter**

**1/2 cup diced white onion**

**1/2 cup diced celery**

**2 cloves garlic, minced**

**4 cups crumbled Family Cornbread (see recipe under "bread/cornbread")**

**3 cups chicken broth**

**6 slices white bread, torn into one-inch pieces**

**4 tablespoons unsalted butter, melted**

**2 large eggs**

**1 tablespoon dried sage**

**1 teaspoon table salt**

**1/2 teaspoon freshly ground black pepper**

**4 cups roasted or rotisserie chicken, shredded**

Preheat the oven to 375 degrees.

In a large skillet over medium heat, melt two tablespoons of butter. Add the onion, celery and cloves. Cook, stirring frequently, for 10 minutes or until softened and beginning to brown. Transfer to a large bowl. Add the crumbled cornbread, broth, white bread, butter, eggs, sage, salt and pepper. Let stand for 15 minutes.

Spoon about one-third of the cornbread mixture into a lightly greased 13 x 9-inch baking dish. Arrange the chicken over the cornbread mixture. Top with the remaining cornbread mixture.

Bake until golden brown and set, about 45 minutes.

Yield: 8 to 10 servings

## **Chicken**

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*Per Serving (excluding unknown items): 1298 Calories; 89g Fat (61.6% calories from fat); 41g Protein; 83g Carbohydrate; 5g Dietary Fiber; 612mg Cholesterol; 5856mg Sodium. Exchanges: 5 Grain(Starch); 3 Lean Meat; 1 Vegetable; 16 Fat.*