



## *Gary's Dressing*

### For Cornbread:

- 5 cups self-rising cornmeal
- 2 1/2 cups of buttermilk
- 6 eggs, beaten

*Mix all ingredients well. Pour in a greased pan and bake at 425 degrees until light brown.*

### For Dressing:

- cooled cornbread
- 16 slices of loaf bread, toasted and cubed
- 1/2 pound saltine crackers, crumbled
- 1 cup melted butter
- 1 cup celery, chopped
- 1 cup onion, chopped
- 8 cups (more may be needed) chicken broth
- Optional: shredded chicken or turkey
- 1 tsp. pepper
- 1 tsp. poultry seasoning
- 1/2 tsp. of celery salt
- 1 cup milk
- 1/2 tsp. salt
- 1 can cream of chicken soup
- 6 eggs

*Crumble cooled cornbread. Add cubed loaf bread and cracker crumbs. Set aside.*

*Cook celery and onion in butter until tender. Heat broth to boil. Add to the crumbled bread and crackers. Mixture should be soupy. Add other ingredients in the order given. Be sure mixture has cooled enough before adding eggs. Bake in large pan at 425° for 45 minutes to 1 hour.*

**Enjoy!**