



Garden Fresh Farm Recipes

Southern Dressing made with Cornbread and Sausage

A traditional southern cornbread sausage dressing flavored with onion, celery, and sage. It's a perfect complement for thanksgiving dinner that is moist and flavorful.

Southern Cornbread

Ingredients:

1 Tablespoon vegetable oil
1 large egg
1 to 2 tablespoons sugar (optional)
1 1/2 cups buttermilk or 1 1/4 cups milk
2 cups White Lily® Enriched Self-Rising White Cornmeal Mix
1/4 cup vegetable oil



Directions:

HEAT oven to 425°F.

Put 1 tablespoon vegetable oil into 8-inch cast iron skillet. Place in oven to heat for about 5 minutes. Be careful, skillet should be very hot (350 degrees) when adding cornmeal mix.

Whisk egg in medium bowl. Add milk and oil to egg and mix well. Stir in cornmeal mix and sugar, just until moistened (batter will be lumpy).

Remove hot skillet from oven. Pour batter into skillet.

BAKE 25 to 30 minutes or until toothpick inserted into center comes out clean.

Notes:

The cornbread should be made a day or two in advance.



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Southern Dressing

Ingredients:

8 tablespoons butter (1 stick)
1 lb. sausage
2 medium onion, chopped
4 stalks celery, chopped
1 1/2 teaspoons fresh sage
1 teaspoon fresh thyme
1 teaspoon fresh rosemary
3/4 teaspoon salt
1/2 teaspoon pepper
1 cup unseasoned bread crumbs
3 eggs, lightly beaten
2 to 2 1/2 cups chicken stock or broth
2 tablespoons butter



Directions:

Preheat oven to 350 degrees.

Cook sausage until done and crumbly. Drain drippings and set aside.

Heat butter over medium heat in a large pan. Add celery and onion and cook until soft. Add sage, thyme and rosemary, salt, and pepper to onion mixture.

In a large bowl combine crumbled cornbread and bread crumbs.

Whisk together milk and eggs and add to bowl. Stir in 2 cups of chicken broth.

Stir in onion mixture and sausage. Mixture should be very moist. Add more broth if necessary.

Transfer to a greased baking dish. Cut butter into small slivers and scatter on top of dressing.

Bake at 350 degrees for 30 minutes, or until it turns light brown on top.