



NANA'S **WHITE CORNBREAD STUFFING**

INGREDIENTS

4 stalks Celery, diced small
1 medium onion, diced small
3 large eggs
8-10 cups of chicken broth

Ground sage
Salt to taste
1 batch of White cornbread for stuffing
(baked according to package instructions)

METHOD

- 1.** Preheat oven to **375 degrees** and set aside an **8x8 baking dish**.
- 2.** **Sauté onions and celery in butter** until translucent.
- 3.** In a large bowl, **crumble cornbread**, adding to onions and celery.
- 4.** Season stuffing with **ground sage and salt** to taste.
- 5.** **Pour chicken broth over mixture** to desired consistency and **add in eggs**. Stir to combine, coating bread all over. *Note: If you don't add enough of broth, it will be really dry when it bakes.*
- 6.** Bake for **45 minutes** until golden and delicious (adding more broth as needed)