

## Southern Cornbread Dressing – **Billie Ann Segler**

(Use with roast turkey or hen.)

- 4 cups cornbread crumbs\*
- 1 cup chicken broth
- 2 eggs (beaten)
- 1 teaspoon salt
- 1 tablespoon parsley flakes (chopped)
- 3 cups boiling milk
- 1 onion (grated)
- ½ cup melted butter
- ¼ teaspoon pepper
- 3 tablespoons sage



Combine all liquid ingredients, and combine all dry ingredients. Mix together well. The mixture should be thin. Put into a large casserole dish and bake at 300° until set.

\*Note: Use a southern buttermilk cornbread recipe for best results.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT* E-News November, 2015.