

Cornbread Dressing

Ingredients

- 1 box cornbread mix
- 2 cups celery
- 1 large onion
- 3 slices white bread
- 4 eggs
- 1 small can Pet milk
- 1 TBSP minced onion
- 1/2 stick oleo margarine
- 2 heaping TBSP sugar
- 2 tsp. sage
- chicken bouillon, salt & pepper

Directions

1. Boil giblets in one cup water until 1/2 cup remains.
2. Drain water. Dissolve one chicken bouillon cube in the water – set aside to cool.
3. Bake cornbread (cool).
4. Crumble cornbread and white bread together.
5. Add other ingredients.
6. Cook in same pan with turkey.