Mrs. Daily's Cornbread Stuffing

Description

Stuffing from the Daily Side of the Family

Summary

Yield: 12
Source: Great Grandma Faune Daily?
Prep Time: 1 hour
Category: Side Dish
Cuisine: American

Ingredients

- 1 Cornbread, prepared from recipe on label of cornmeal canister
- 8 slices White bread, toasted and torn into small pieces
- 2 eggs
- 1 cup celery, chopped
- 1 cup onion, chopped
- 1 1/3 cup half and half
- 2 cups chicken broth
- pepper - lots of it
- salt to taste

Instructions

Prepare the cornbread (can do this the day before).

Saute the celery and onion in butter.

Toast the bread and tear into pieces. Crumble the cornbread and toast into a large bowl. Add the eggs, celery and onion. Season liberally with pepper.

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Add 1 cup of half and half and 2 cups broth to start. Mix well. Add more of both liquids until very very moist. Add more pepper. Add salt if needed. Add more pepper again.

Bake at 350 for one hour, stirring once part way through.