

## **Grandma's Best Dressing**

### **Ingredients**

2 boxes Jiffy corn bread mix  
4 stalks of celery, diced  
2 onions, diced  
4 slices bread  
½ cup chicken broth or turkey drippings  
Sage to taste  
Salt and pepper to taste

### **Directions**

1. Follow directions and bake cornbread.
2. Then cut up celery, onions and soak about 3-4 pieces of bread in water for about 20 minutes and squeeze out the water.
3. Use spoon to scoop up cornbread.
4. Add the onions, celery, and bread to the corn bread. Mix with your hands.
5. Add salt, pepper and turkey drippings or chicken broth.
6. Then add sage to taste. The secret to this dressing is the sage.
7. Mix it all with your hands and put it in a large rectangular baking dish.
8. Bake at 350 degrees Fahrenheit for about 40 to 45 minutes.
9. Slice into squares and serve on the side with your turkey.

## **Yummy Corn Bread**

### **Ingredients**

1 ½ cups flour  
1 ½ cups yellow cornmeal  
½ cup brown sugar, firmly packed  
3 teaspoons baking powder  
¾ teaspoon salt  
2 eggs  
3 tablespoons oil  
1 ½ cups milk

### **Directions**

1. Mix ingredients together in the order listed above.
2. Pour into greased muffin pans or square baking dish.
3. Bake at 425 degrees Fahrenheit for 20 to 25 minutes.