

Cornbread Dressing Zoom Class (PK)

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Default 3 Quarts

Qty	Unit	Ingredient
2	Quarts	Crumbled Corn Bread (See Recipe)
8	Ounces	Sliced Fresh Mushrooms
8	Ounces	Bulk Sausage Meat. (Bianco Sausage)
3	Each	Celery Ribs Small Dice
1	Each	Onion Small Dice
-1	Slices	Dried Bread Broken
3	Each	Large Eggs Beaten
1	Each	Carton Chicken Stock
5	Each	Sprigs Thyme Picked
1	Tablespoon	Sage Chopped

1. In a saute pan brown off the sausage meat and set aside
2. Cook onions, celery, mushrooms in the sausage grease.
3. Add sausage meat back to pan after all is cooked off
4. Add the chicken stock to deglaze the pan
5. move everything to a bowl then add he crumble cornbread, and bread crumb
6. Mix well and season with the fresh herbs
7. Add the egg and mix
8. Place in a casserole dish and bake at 350 for about 30 minutes

Note: If you have a conventional oven and need some color on the top use the broiler and keep an eye as this will burn