

CopyCat Cracker Barrel Corn Bread Dressing

Ingredients

1/2 c chopped onion
1 c chopped celery
1 qt (4 cups) day-old crumbled corn bread
1 pt (2 cups) day-old crumbled biscuits
1/8 c dried parsley flakes
1 tsp poultry seasoning
1 tsp ground sage
1/2 tsp coarse ground black pepper
1/2 stick butter, melted (4 tablespoons)
1 pt plus 7 ounces chicken broth (15 ounces total)

Directions

Heat oven to 400 degrees F.

Mix onion, celery, corn bread, biscuits, parsley, poultry seasoning, sage and pepper in a large mixing bowl. Add melted butter and blend well.

Add chicken broth to dry ingredients and mix well. The dressing should have a wet, but not soupy, consistency. (like a quick bread batter). Adjust liquid to suit.

Spread mixture evenly into an 8 inch pan or casserole dish sprayed with non-stick spray. Bake un-covered for 1 hour or until lightly brown on the top.