



## **NANA'S WHITE CORNBREAD STUFFING**

### **INGREDIENTS**

3 Tablespoons Unsalted Butter  
4 Stalks Celery, Diced Small  
1 Medium Onion, Diced Small  
3 Large Eggs, Whisked  
4-6 Cups Chicken Broth  
Ground Sage, To Taste  
Salt and Pepper to Taste  
1 Batch of White Cornbread for  
Stuffing (Baked According to  
Package Instructions)

### **INSTRUCTIONS**

- Preheat oven to 375 degrees and set aside an 8x8 baking dish.
- Melt butter in a large saute pan or dutch oven and sauté onions and celery until translucent.
- In a large bowl, crumble cornbread, adding to onions and celery.
- Season stuffing with ground sage, salt and pepper to taste.
- Pour about half the chicken broth over bread mixture and gently stir in eggs, tossing to coat evenly. Stuffing should be a loose, wet consistency to prevent drying while baking.
- Bake for about 45 minutes until golden, adding more broth as needed.