

CROCKPOT CORNBREAD DRESSING

Ingredients:

- 2 packages Martha White Buttermilk Cornbread and Muffin mix
- (14oz) package Pepperidge Farm herb stuffing
- 2 (1075oz) cans cream of chicken soup
- 4 cups chicken broth
- 1 large onion, coarsely chopped
- 3 stalks celery, coarsely chopped
- 4 eggs, lightly beaten
- 1 Tbsp dried sage
- 1/2 tsp pepper
- 2 Tbsp butter, cut up



Directions:

1. Prepare corn bread mix according to package directions.
2. Crumble cooked cornbread and place in large bowl. Place onion and celery in food processor. Pulse for a few seconds to chop finely. Add onion and celery to cornbread.
3. Add stuffing, cream of chicken soup, chicken broth, eggs, sage and pepper to bowl with cornbread mixture. Stir to combine. Pour mixture into a lightly greased 6-qt slow cooker.
4. Top dressing with butter. Cover and cook on LOW 4 to 6 hours.



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