



Cornbread Stuffing

- 1 stalk of fresh celery-diced very small (optional-dried celery to taste)
- 1/2 cup onion-diced very small
- 1/4 cup butter or Ghee
- 1/2 pan of crumbled cornbread-dried (approximately 2-3 cups)
- 1 teaspoon salt
- Pepper to taste
- Dried or fresh sage (dried-1/2 teaspoon-fresh 1 teaspoon)
- 1/2 teaspoon dried thyme (optional)
- 1 egg at room temperature
- Broth or liquid (approximately 1-2 cups)

Baking Instructions

- Heat oven to 325 degrees
- Grease a 9-inch pan (if not stuffing a bird or using a pumpkin)
- Sauté the celery, onion, and butter on low until tender (don't brown)
- Add the rest of the ingredients
- Mix until incorporated (don't make a mush)
- Place in pan and bake for 25 minutes-cover with lid or wax paper and foil-same for pumpkin

