Southern Style Cornbread Dressing

Serves 8-10 people

2 pans of cornbread (made from scratch)
(1 pound) 6 slices of white bread torn into small pieces
1 cup bread crumbs
1 cup of finely chopped celery
1 cup of finely onion
2 eggs
1 can of cream of mushroom
1 can of cream of chicken
1 can of cream of celery
2 cans of chicken broth
4 tablespoons of butter
Salt and pepper to taste
1 cup of thinly sliced pieces of boiled chicken (if desired)

Preparation:

Preheat oven to 375 degrees.

1. Sauté onions and celery in a skillet with butter and set aside.
2. Add cream of mushroom soup, cream of celery, cream of chicken, and 1 can of chicken broth - simmer over heat.
3. Add onions and celery.
4. Break apart cornbread with your hands and add little by little into the soup mixture, stirring as you add. Add white bread pieces and bread crumbs as well. Make sure all of the bread is moist. If the mixture is too thick add another can of chicken broth, and if it's still too dry add a little water. If the mixture is too moist or soupy, add more bread.
5. Add in eggs and continue to mix with hands.
6. Add in cup of chicken pieces (if desired).
7. Season with salt and pepper.
8. Bake in the oven at 375 degrees until the top is crusted and dressing is golden brown. Should take about 40 minutes.

Serve with poultry like turkey, duck or chicken along with cranberry sauce and gravy.