

# Corn Bread Stuffing with Curry

<https://moneysmartfamily.com/money-saving-tips/best-starchy-side-dishes/#curry-corn-bread-stuffing>

This is a two-step recipe that is well worth the effort.

## Ingredients:

- 1 1/2 cups Self Rising Flour
- 1 1/2 cups Self Rising Corn Meal
- 1 Tbs Sugar
- 1 Tbs Sage
- 1 tsp Curry Powder
- 1 Tbs Salt
- 1 cup Onion — Chopped
- 1 cup Celery — Chopped
- 1/4 cup Canola Oil
- 3 Eggs — Lightly Beaten
- 1 1/2 cups Sweetened Condensed Milk
- 2 1/2 cups Chicken Broth

## Directions:

**Part 1:** Sift dry ingredients together in a large bowl. Add chopped veggies, eggs, milk and oil. Bake in a cast iron skillet or glass casserole for 35 minutes at 375 degrees. You can either continue with the recipe or stop and freeze this cooked bread mixture for use several days later.

**Part 2:** Take bread mixture and crumble it so it is loose. Add 2 1/2 cups chicken broth and giblets (if you like them). Bake for 30 minutes at 375 degrees.

**Recipe from June Mumpower, Kingsport, TN**