

Laura Bush's Corn Bread Stuffing

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

Corn Bread Ingredients:

1/2 cup Canola Oil
2 cups Cornmeal — Stone ground is best
2 cups All-Purpose Flour
2 Tbs Baking Powder
4 tsp Sugar
1 tsp Salt
2 Eggs — Lightly Beaten
2 cups Milk

Dressing Ingredients:

3 cups Onion — Chopped
3 cups Celery — Chopped
1 cup Butter — Unsalted
1 Tbs Olive Oil
1/2 cup Sage
1 1/2 tsp Salt
1/2 tsp Pepper
3 cups Turkey Broth (or canned chicken broth)

Directions:

Corn Bread: Pre-heat oven to 450 degrees. Pour oil into a metal baking pan — 10 x 13 x 2 inches. Heat the oil in the oven until hot.

In a large bowl, mix the dry ingredients. Then stir in eggs and milk. Slowly pour the heated oil into this mixture and stir. Pour into the heated metal baking pan.

Bake for 20 to 25 minutes (until golden brown) at 450 degrees. Let it cool for about 10 to 15 minutes then crumble the cornbread.

Dressing: Reduce oven temperature to 350 degrees. In a skillet sauté the onion and celery using about 10 to 12 Tbs. of butter and 1 Tbs. olive oil.

In a bowl mix the sautéed veggies with the salt, pepper, sage and crumbled cornbread.

Place mixture into the same metal baking pan. Melt the remaining butter and drizzle it, along with the turkey or chicken broth, over the top of the mixture.

Cover the pan with foil and bake for 20 minutes at 350 degrees. Remove the cover and brown — about 10 minutes.

Recipe from June Mumpower, Kingsport, TN