

Side Dish

Cornbread Stuffing

Betty Crocker Best-Loved Casseroles

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

1/2 cup butter

1 1/2 cups (3 stalks) celery, chopped

1 1/2 medium (3/4 cup) onion, chopped

9 cups cornbread, 1/2-inch cubes

1/2 teaspoon dried sage leaves, crushed

1/2 teaspoon dried thyme leaves, chopped

1 teaspoon salt

1/8 teaspoon pepper

Preheat oven to 325 degrees.

Spray a 3-quart casserole with cooking spray.

In a 10-inch skillet, melt the butter over medium heat. Cook the celery and onion for about 2 minutes, stirring occasionally, until crisp-tender. Remove from heat.

In a large bowl, mix the celery mixture, the cornbread, sage, thyme, salt and pepper. Spoon into the casserole dish.

Bake, covered, for 30 minutes.

Uncover and bake about 15 minutes longer or until hot.

Per Serving (excluding unknown items): 655 Calories; 24g Fat (33.5% calories from fat); 15g Protein; 94g Carbohydrate; trace Dietary Fiber; 110mg Cholesterol; 1714mg Sodium. Exchanges: 6 Grain(Starch); 1/2 Vegetable; 5 Fat.