



# TURKEY CORNBREAD DRESSING

FROM JUDY DOUGLASS

## Three days before:

Put frozen turkey in fridge to thaw.

## Two days before prepare:

1 pkg. biscuits

1 pkg cornbread (or make your own)

12 slices bread toasted (I use multigrain)

Break these up in large bowl. Mix and cover with towel.

Continue to mix up over the next two days.

## Night before:

Take all the innards out of the turkey—main cavity and neck.

Wash out the inside of the turkey and salt. Put back in fridge.

Cook turkey neck, liver, gizzard in a couple of quarts of salted water, plus two sticks of celery and an onion quartered.

Bring to boil, then cook two hours on low heat.

Take out all the chicken and veggies. Add a stick of butter and refrigerate over night.

Chop two cups of celery, with some leaves, fine.

Chop up small bunch of green onions.

Chop up a small onion.

Refrigerate all these overnight. (You can do morning of.)



**Day you cook:**

Heat stock.

Cook celery and onions in butter for 10 minutes. Add to bread crumbs and stir.

Add salt and pepper. (Taste later to see if you need more)

Add 1 tsp ground sage.

Beat three eggs and stir into crumb mixture.

Add stock a cup at a time until it is very wet.

Stuff turkey—both cavities. Cook according Reynolds bag directions.

Put remaining dressing in sprayed dish.

Cook one hour at 350.

Keep in fridge till you have space in oven to bake it.

**I HOPE YOU HAVE FUN BAKING!  
MANY BLESSINGS, JUDY DOUGLASS**