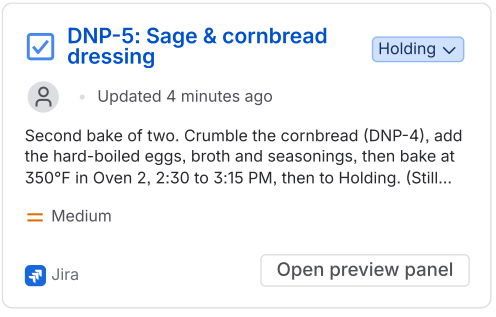
Grandma Alice's Family Sage and Cornbread Dressing

Summary

Side. Grandma Alice's sage and cornbread dressing, as Rodney remembers it. Two bakes: the cornbread on Wednesday, then the dressing itself on Thursday with crumbled cornbread, chopped hard-boiled eggs, broth, onion, celery, sage and thyme.

Where it came from(As far as I can remember): Grandma Alice got the recipe from a published source, possibly McCormick. The closest match we've found is McCormick's Sage Corn Bread Stuffing. The family version leaves out the sausage, adds chopped hard-boiled eggs, and uses fresh garlic instead of garlic powder.

Equipment and heat

Equipment	Oven 2, greased 13x9 baking dish, large skillet
Temperature and time	350°F, 30 to 35 minutes, until heated through and lightly browned (McCormick's time). The Thanksgiving plan allows 45 minutes.
Thanksgiving timing	Day of. Assembled 2:15 to 2:30 PM, baked 2:30 to 3:15 PM, then Holding.
Depends on	Cornbread (for the dressing) and Hard-Boiled Eggs (for the dressing).
Jira	

Ingredients

- 1/2 cup (1 stick) butter
- 1 cup chopped onion

- 1 cup chopped celery
- 2 teaspoons rubbed sage
- 1 teaspoon whole thyme leaves
- Fresh garlic, minced, to taste (in place of McCormick's 1 teaspoon of garlic powder)
- 10 cups coarsely crumbled cornbread
- 3 Hard-boiled eggs, chopped
- 1 can (14 1/2 ounces) chicken broth

Steps

1. Heat the oven to 350°F and grease a 13x9 baking dish.
2. Melt the butter in a large skillet over medium heat. Cook the onion and celery until soft, about 5 minutes, adding the garlic for the last minute. Stir in the sage and thyme.
3. In a large bowl, combine the crumbled cornbread, the vegetables and the chopped eggs.
4. Pour in the broth and toss gently, then spread it in the baking dish.
5. Bake 30 to 35 minutes, until heated through and lightly browned.