Cornbread Dressing

Ingredients

- 2 (16oz) packages dry corn bread
- 1 onion, diced
- 1 clove garlic, minced
- 2 stalks celery
- 6 eggs, hard boiled chopped
- 1 teaspoon rubbed sage
- 2 (14oz) cans chicken broth
- 2 cans Turkey Broth or Chicken Broth

Directions

1. Prepare corn bread according to directions on the package. Cool and crumble. Preheat oven to 350
2. In a large bowl combine the cornbread, onion, garlic, celery and eggs. Stir and sprinkle with salt, pepper and sage. .Add the Turkey and Chicken broth 1 cup at a time until the cornbread becomes moist but not wet.
3. Place stuffing into a dutch oven. Bake for 1 hour or until stuffing reaches a temperature of 178 degrees