

Chicken and Dressing

This recipe is a family treasure and shows how much Nana loves to cook, especially for the holidays. She has mixed bits of her mom's recipe with her changes throughout the years to make it her own traditional recipe.

Ingredients for Chicken

3-4 pounds chicken
enough water to cover chicken
2 tablespoons chicken bouillon
1 tablespoon onion granules
1 tablespoon granulated garlic
1 tablespoon poultry seasoning
1 teaspoon black pepper
salt to taste

Dressing Ingredients

4 cups stale cornbread
2 cups stale hot rolls
½ pound cooked breakfast sausage
meat from deboned chicken
2 eggs
2 ½ cups reserved chicken broth
1 cup chopped green onion
½ cup chopped celery
1 tablespoon fresh thyme OR
½ tablespoon dried thyme
1 tablespoon fresh sage OR
½ tablespoon dried sage
1 tablespoon rosemary
½ teaspoon pepper
salt to taste
2 tablespoons sugar

Ingredients for Giblet Gravy

4 cups reserved chicken broth
1 cup of uncooked dressing
4 sliced boiled eggs
¼ cup water
1 tablespoon cornstarch



Cook the Chicken

- ❖ Place chicken into a large pot and cover with water; add next six ingredients.
- ❖ Bring to a boil and simmer until chicken is cooked through: 30-40 minutes. (Nana uses an electric pressure cooker and puts it on the poultry setting for 15 minutes, then slow releases the pressure.)
- ❖ Once chicken is cooked, remove chicken to a pan. Let cool, then remove chicken from the bone.
- ❖ Strain broth and use to make dressing and gravy.

Make the Dressing

- ❖ Crumble cornbread and rolls in a large bowl.
- ❖ Add remaining dressing ingredients and toss together making sure to reserve 1 cup of uncooked dressing for giblet gravy.
- ❖ Place in a greased 9x13 dish. Cook at 350°F covered for 45 minutes.
- ❖ Remove foil, and cook another 30 minutes or until brown and set in middle.

Giblet Gravy Without the Giblets

- ❖ Add 4 cups reserved chicken broth to a pot, then add uncooked dressing and boiled eggs. Bring to a boil.
- ❖ Make a mixture with water and cornstarch, then add to boiling broth. Cook until thickened.
- ❖ Eat over dressing.


Nana's Kitchen!
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8