Cornbread Sausage Dressing

We usually just call this Gran's Dressing. Gigi's mom made it every year, and it was much anticipated. She would even separate it into different pans so that she could cook to doneness for each of our individual preferences. Just like *Goldilocks and the Three Bears*, some of us like it a little soft, some like it burned, and some like it just right. No, we're not spoiled to good cooks in our family. Not at all!!

Ingredients

9x13 recipe of your favorite cornbread
2 pounds spicey breakfast sausage
1 cup butter
2 tablespoons sage leaves, chopped
1 cup parsley, chopped
2 teaspoons poultry seasoning
1 ½ teaspoons salt
1 ½ teaspoons black pepper
4 large eggs, beaten
1 ½ cups chicken broth



Instructions

- Preheat oven to 350 degrees Fahrenheit.
- Butter 15x10x2 baking dish.
- Brown sausage on medium-high heat.
- Drain sausage and transfer it to a large bowl.
- Add butter to the sausage drippings, then sauté the sage for about 10 minutes. Add sage to the drained sausage.
- Add parsley, poultry seasoning, salt, and pepper.
- Coarsely crumble the cornbread into a bowl.
- Whisk eggs and chicken broth.
- Stir egg mixture and cornbread into the sausage mixture.
- Transfer to prepared pan and cover. (*You can refrigerate overnight until you're ready to bake.*)
- Bake stuffing covered for 45 minutes.
- Uncover and bake until golden brown, about 20 more minutes.

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