INGREDIENTS

4 stalks Celery, diced small  
1 medium onion, diced small  
3 large eggs  
8-10 cups of chicken broth  
Ground sage  
Salt to taste  
1 batch of White cornbread for stuffing  
(baked according to package instructions)

METHOD

1. Preheat oven to 375 degrees and set aside an 8x8 baking dish.

2. Sauté onions and celery in butter until translucent.

3. In a large bowl, crumble cornbread, adding to onions and celery.

4. Season stuffing with ground sage and salt to taste.

5. Pour chicken broth over mixture to desired consistency and add in eggs. Stir to combine, coating bread all over. Note: If you don’t add enough of broth, it will be really dry when it bakes.

6. Bake for 45 minutes until golden and delicious (adding more broth as needed)