

## Cornbread and Sausage Dressing

Yield: 12 servings

350°F

A fast-easy dressing.

24 oz	corn bread stuffing mix
1 lb	sausage, cooked, drained, crumbled
1 tbsp	unsalted butter
3/4 cup	chopped onion
3 stalks	celery, chopped
1 tsp	dried thyme
2 tsp	ground sage
1 tsp	garlic powder
1 tsp	salt
1/4 tsp	ground black pepper
1 cup	vegetable stock

1. In a skillet, cook onion and celery in butter until soft. Remove from heat, allow to cool.
2. In a large bowl, combine crumbled cornbread, sausage, onions and celery. Add sage, garlic powder, salt and pepper. Mix well.
3. Add broth to stuffing mixture. Toss gently until evenly moist. Place in a casserole dish and bake at 350°F for 30 minutes.