

## Southern Cornbread Dressing – Billie Ann Segler

4 cups cornbread crumbs\*  
1 cup chicken broth  
2 eggs (beaten)  
1 teaspoon salt  
1 tablespoon parsley flakes (chopped)  
3 cups boiling milk  
1 onion (grated)  
½ cup melted butter  
¼ teaspoon pepper  
3 tablespoons sage



Combine all liquid ingredients and combine all dry ingredients. Mix together well. The mixture should be thin. Put into a large casserole dish and bake at 300° until set.

\*Note: Use a southern buttermilk cornbread recipe for best results.  
Serve with roast turkey or hen.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE-News* November, 2021.