

Mama's Famous Southern Cornbread Dressing

6 chicken thighs
4 boiled eggs, chopped
2-3 celery stalks, sautéed
1 medium onion, sautéed
3 cups self-rising cornmeal mix
2-3 slices bread, chopped (perfect time to use up the heels of the loaf!)
Salt and pepper to taste

1. Boil the chicken thighs until fully cooked and tender. Make sure you cook them in plenty of water, because you'll use that broth later in the recipe. You can boil the thighs in a pot on the stove, or cook them in the crockpot on low for 6 hours. Remove the cooked chicken from the bones and chop coarsely. Reserve the broth for later. (I use ~6 cups broth)

2. Mix the 3 cups self-rising cornmeal mix with ~2.5 cups water (until soupy in consistency). Pour into a greased 9x13 pan and bake at 400 for 25 minutes, or until cooked through.

3. Mix the cornbread, bread, chopped chicken, chopped egg, celery, and onions in a bowl. Pour the broth you reserved in step 1 over the dressing, and mix well until it is extremely moist and juicy (almost soupy). Make sure all the bread is well mixed in and not in lumps. Let me reiterate: the value of this dressing is in how juicy it turns out, so don't be afraid to have a very wet mixture. Salt and Pepper to taste. All of the ingredients are cooked at this point, so I generally taste a tiny bit of the wet mixture to make sure I've put in enough salt.

4. Bake at 350 for ~1 hour, until lightly browned. Serve with love and share with friends and family.