

# Gluten Free Corn Bread Dressing

Yield: 4 C  
# of servings: 8 ea  
Serving size: ½ C

## Ingredients:

### Corn Bread

1 C	Corn Meal
1 C	Masa Harina (corn flour)
¼ C	Sugar
2 t	Baking Powder
1 t	Baking Soda
1 t	Salt
2 ea	Eggs (beaten)
1 C	Buttermilk
2 T	Shortening

### Dressing

2 C	Chicken Stock or Broth
2 T	Ground Sage
1 t	Rosemary
1 T	Poultry Seasoning
2 ea	Eggs (beaten)
TT	Salt and Pepper
½ C	Onion (diced)
¼ C	Celery (diced)

## Method:

### Cornbread

1. Preheat the oven to 400 degrees.
2. Sift all of the dry ingredients except for the corn meal and place in a mixing bowl.
3. Pour in the wet ingredients and mix together until well incorporated.
4. Place in a pre greased pan and bake for 25 minutes.

### Dressing

1. While the cornbread is cooking, dice the celery and onion and set aside.
2. Measure out dry herbs and beat the eggs.
3. When the cornbread is done cooking let it cool for a few minutes to allow for easier handling.
4. In a mixing bowl crumble the cornbread and mix in remaining ingredients. You may want to use half the broth to start to make sure it doesn't get too wet and soupy.
5. TT means To Taste, so season the mixture with salt and pepper and taste it to make sure it is seasoned to your liking.
6. Bake in the oven uncovered for 10 – 15 minutes or until it is the texture you want to serve.