

Cajun Cornbread Dressing

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/holiday-recipe-cajun-cornbread-dressing>

Ingredients:

- 2 cups buttermilk
- 8 tablespoons butter melted
- 2 cups self-rising cornmeal
- 1 cup buttermilk pancake mix Aunt Jamima
- 4 eggs
- 2 tablespoons sugar
- 3 teaspoons salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon ground cayenne pepper
- 1/2 teaspoon black pepper
- 2 teaspoons dried oregano
- 1 teaspoon thyme
- 6 tablespoons butter
- 1 1/2 cups finely chopped onions
- 1 1/2 cups chopped bell pepper finely
- 1 cup chopped celery finely
- 2 tablespoons garlic minced fresh
- 2 bay leaves
- 1 pound smoked sausage link
- 14 1/2 ounces chicken stock or homemade chicken or turkey stock
- 12 ounces evaporated milk
- 6 eggs beaten