

Southern Cornbread Stuffing

Yield: 8 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-stuffing-recipe-sage>

Ingredients:

- 2 cornbread X 9" skillet of, cooled & crumbled
- 1 onion medium, chopped fine
- 4 stalks celery chopped fine
- 2 tablespoons butter
- 2 cans condensed cream of chicken soup
- 2 eggs
- 4 1/4 cups chicken broth or quart of
- 3 tablespoons sage to taste
- salt
- pepper

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 150 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 16 grams
7. SaturatedFat: 8 grams
8. Sodium: 1730 milligrams
9. Sugar: 2 grams

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