

Crockpot Dressing

1 (8-inch) pan cornbread

8 slices day old bread

4 eggs, whisked with a fork

1 medium onion, chopped

1 teaspoon salt

½ teaspoon black pepper

2 cans cream of chicken soup

¼ cup chopped celery

1 ½ Tablespoons sage

2 cans chicken broth

2 Tablespoons butter or margarine

Break up breads, mix everything together except margarine. Pour into a crock-pot that has been sprayed with non-stick cooking spray or use a liner. Dot top of dressing with butter or margarine.

Cover and cook on high for 45 minutes; then on low 4 to 8 hours until the temperature in the center is 165°F. Yields: 16 servings