



# Sausage Dressing

- Double batch of cornbread
- 1/8 tsp. thyme or to taste
- 4 eggs
- 16 to 20 oz. chicken broth
- 6 slices white bread
- 2 sticks butter
- 1 pkg. saltine crackers
- 1 tsp. each black pepper & salt
- 1 tsp. sage or to taste
- 1 lb. browned sausage of choice

After homemade cornbread has cooled, break up and mix with torn up white bread slices and crumbled crackers. Mix together thoroughly. When browning sausage, drain off grease. Add all the rest of the ingredients in a 13x9 pan. Mix well. Mixture should have enough broth to make it slightly liquid to keep it moist. Place dressing in oven for 1 hour at 300 degrees.

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