



Mama's Cornbread Dressing

Start by making a cake of cornbread one to two days before you need to prepare your dressing.

Cornbread

2 cups Old Mill of Guilford self-rising corn meal

½ cup self-rising flour

½ cup water

1 egg white

1½ cups buttermilk

Instructions:

Preheat oven to 400°. In a medium bowl, stir together all ingredients for cornbread. Pour into a lightly greased 9-inch cast iron pan or a 9-inch baking pan. Bake for 20-25 minutes.

Dressing

Cake of cornbread

Cornflakes - Crushed (lots)

8 tablespoons butter (1 stick)

3 medium onions, chopped

3 - 4 stalks celery, chopped

1½ teaspoons dried sage

¾ teaspoon salt

½ teaspoon pepper

3 pieces of white toast, crumbled

½ cup milk

3 eggs, lightly beaten

2 to 2½ cups chicken stock or broth

2 tablespoons butter

Instructions:

Crumble the cake of cornbread into small pieces. Heat butter over medium heat in a large pan. Add celery and onion and cook until soft. Add sage, salt, and pepper to onion mixture. In a large bowl combine crumbled cornbread, corn flakes, and toast. Whisk together milk and eggs and add to bowl. Stir in 2 cups of chicken broth. Stir in onion mixture. Mixture should be very moist. Add more broth if necessary. Transfer to a greased baking dish. Cut butter into small slivers and scatter on top of dressing. Bake at 350° for 30 minutes, or until it turns light brown on top.

Best Turkey EVER!

Turkey breast

Olive oil

Garlic Powder

Rosemary

Oregano

Black pepper

Thyme

Basil

A "kitchen helper"

For the oven

3-4 Ramekins

Covered roasting pan or foil

Instructions:

Let the turkey breast thaw in the refrigerator. Remember, this can take days. Preheat the oven to 325°. Remove the skin and rinse the breast. Pat dry. You may need a little help for this part - pour about 2 tablespoons of olive oil on the breast to coat. Your helper can pour while you massage. Then, begin applying the herbs. Carefully rotate the breast to make certain the breast is well-seasoned according to your taste.

If you haven't already, put the turkey in the roasting pan. If you don't have a covered pan, before placing the breast in your pan, cut a piece of aluminum foil, long enough to make a tent over the breast without touching it. Cut a shorter one, long enough to cover the pan long ways to help hold your "tent" in place. Use the ramekins to prop it up so it doesn't fall over while cooking. Add about 1 inch of water to the pan. Remember to fill the ramekins, too. Cover the turkey (or tent it) and place in the oven for the prescribed time. Check from time to time and add more water if necessary. Remove from oven, cool for 15 minutes, carve, & enjoy.