

# FROM ANDREA'S KITCHEN GRANDMA'S DRESSING RECIPE

by Andrea Woodson



**T**his month I wanted to share my Grandma's Dressing recipe. This recipe is very special to our family. I have pictures of myself as a child and my daughter cooking this with my Dad as he shares with us his memories of cooking with his mother. I grew up calling it stuffing, but because it's not cooked inside turkey it's technically dressing. The best thing about making this is, not only is it simple to make when you use store bought stuffing cubes, it tastes even better the next day after all the flavors come together. Everyone looks forward to the leftovers as will you!

## INGREDIENTS

- 15 oz. bag of stuffing cubes
- 6 eggs
- 1 1/2 sticks of butter
- 1/2 t. of salt and pepper
- 2 T. of poultry seasoning
- 1/2 t. of sage
- 1 medium onion
- 1/2 c. of fresh parsley
- 2 stalks of celery
- 8 oz. of whole mushrooms
- 2 c. of chicken broth

## PREPARATION

Preheat the oven 350 degrees

Finely chop onion, parsley, celery and the stems of the mushrooms and add to a large bowl. Next slice the mushroom caps and add along with bread crumbs into the bowl and mix all together. In a separate bowl whisk the eggs and all seasonings. Pour over the top. Next pour 6 tablespoons of melted butter over the mixture. Finally use broth to moisten to desired consistency. Spoon mixture in 9" x 13" pan and dot the top with remaining butter. Cover with foil and bake 45 minutes. After 45 minutes remove foil and continue baking for 15 more minutes to brown the top. Let dressing rest at least 30 minutes and serve!

