

The McCutchen House

C O R N B R E A D - A P R I C O T D R E S S I N G

INGREDIENTS

2 lbs. cornbread
1/4 cup butter
3/4 cup chopped celery
1/4 cup chopped onion
3/4 cup apricot preserves
1/2 cup chopped pecans
1 cup chicken broth

DIRECTIONS

Crumble the cornbread into a large mixing bowl.

In a medium sized sauté pan, heat the butter over a medium high flame.

Add the celery and onions and sauté until the onions are tender.

Add the vegetables and all the butter in the pan to the cornbread bowl.

Add all the remaining ingredients to the cornbread and mix thoroughly.

Portion the cornbread into a lightly greased casserole dish and bake at 325° for 30 minutes.