

Herbed Cornbread Dressing with Dried Fruit



- 2 pkgs (6 oz. each) MARTHA WHITE® Cotton Country™ or Buttermilk Cornbread Mix, prepared according to package directions
- 1/2 cup butter
- 1 cup chopped celery
- 1/2 cup chopped onion
- 1 pkg. (6 oz.) dried apricots, coarsely chopped (about 1 cup)
- 1/3 cup sweetened dried cranberries
- 1/4 cup chopped fresh parsley
- 1 1/2 tsp. dried sage leaves
- 1/2 tsp. dried thyme leaves
- 1/2 tsp. pepper
- 1 1/2 cups chicken broth

- 1 . Preheat oven to 375° F. Grease shallow 2 1/2 qt. baking dish or pan. Coarsely crumble prepared cornbread; place crumbles in large bowl. In large skillet, cook onions and celery over medium-high heat until vegetables are tender, stirring occasionally. Add vegetable mixture and all remaining ingredients to cornbread; mix well, stirring gently so cornbread does not crumble completely. Spoon into greased baking dish. Bake at 375° F for 30 to 35 minutes or until golden-brown.

8-10 servings