

Herbed Cornbread Dressing with Dried Fruit



Ingredients

- 2 packages **Martha White® Cotton Country™ Cornbread Mix**, prepared according to package directions
OR 2 packages Martha White® Buttermilk Cornbread Mix, prepared according to package directions
- 1/2 cup butter
- 1 cup chopped celery
- 1/2 cup chopped onion
- 6 ounces dried apricots, coarsely chopped
- 1/3 cup sweetened dried cranberries
- 1/4 cup chopped fresh parsley
- 1-1/2 teaspoons dried sage
- 1/2 teaspoon dried thyme leaves
- 1/2 teaspoon pepper
- 1-1/2 cups chicken broth

Preparation Directions

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.

Serving size: 8-10 servings