

Chesapeake Bay Cornbread Dressing



Ingredients

Cornbread:

- 1 egg
- 1/4 cup **Crisco® Vegetable Oil**
- 2 cups **Martha White® Self-Rising Corn Meal Mix**

Dressing:

- 1/2 cup butter or margarine
- 2 medium onions, chopped
- 1 cup chopped celery
- 1 medium bell pepper, chopped
- 1 medium yellow or red bell pepper, chopped
- 2 tablespoons Dijon mustard
- 2 teaspoons grated lemon peel
- 12 ounces fresh or frozen crabmeat, thawed and flaked
- 4 cups dry bread crumbs
- 1/2 cup water
- 2 cans ready-to-serve chicken broth
- 1 1/3 cups milk
- OR 1 3/4 cups buttermilk

Preparation Directions

1. Heat oven to 450 degrees . Grease 9 or 10-inch cast-iron or other ovenproof skillet. Place in oven for 7 to 8 minutes or until hot.
2. Meanwhile, in large bowl, beat egg. Add milk and oil; blend well. Add corn meal mix; mix well. Pour into hot skillet. Bake at 450 degrees for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Crumble cornbread to make 6 cups. Set aside.
3. Reduce oven temperature to 375 degrees . Grease 13x9-inch (3-quart) baking dish or pan. Melt butter in large skillet over medium heat. Add onions, celery and bell peppers; cook until vegetables are tender, stirring occasionally. Remove from heat. Add mustard and lemon peel; mix well.
4. In large bowl, combine vegetables, crumbled cornbread and all remaining dressing ingredients; mix well. Spoon into greased baking dish.
5. Bake at 375 degrees for 40 to 45 minutes or until golden brown.

Prep Time: 30 min

Serving size: 12 servings