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## **JULIA CHILD'S SAUSAGE AND CORN BREAD DRESSING**

- **5 cups crumbled yellow corn bread**
- **1 lb. bulk breakfast sausage**
- **2 cups chopped onions**
- **1 1/2 cups chopped celery stalks**
- **2 cups (lightly pressed down) fresh white bread crumbs**
- **2 eggs, lightly beaten**
- **Salt, pepper**
- **2 to 3 tbsp. crumbled dried sage leaves**
- **1/2 cup (1 stick) butter, melted**

Place corn bread in a large bowl. Brown sausage in a frying pan, breaking it up as it cooks. Transfer to the bowl, leaving drippings in pan. Sauté onions and celery in drippings until softened. Scrape into the bowl. Add white bread crumbs and eggs, mixing well. Add sage and drizzle in butter, mixing well. Spoon into a greased, shallow, 3-quart casserole dish. Cover with foil and bake at 350 degrees for about 30 minutes, until heated through. Makes about 2 1/2 quarts.