

Cornbread Dressing

Stacy Lundy

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| 1 lb. Jimmy Dean sausage
(light), cooked, drained, and
crumbled | 2 tsp. dried whole sage,
crushed |
| 1 ½ cups chopped onion | 1 tsp. dried whole rosemary,
crushed |
| 1 ½ cups chopped celery | 1 tsp. dried ground thyme |
| ⅓ cup margarine | ¼ tsp. pepper |
| 2 pkgs. cornbread mix, cooked
and crumbled (<i>I use Jiffy
Corn Bread</i>) | 2 eggs, beaten |
| 2-4 slices wheat bread | 2 cans chicken broth (garlic
roasted) |
| 2-3 cans sliced mushrooms
(Green Giant broiled in
butter) | |

Sauté onion and celery in ⅓ cup margarine until tender. Combine with sausage. Crumble the two recipes of cornbread mix and wheat bread that has been thoroughly dried. Add sausage, onions, celery, and sliced mushrooms. Add the seasonings. Add eggs and chicken broth. Check taste and add salt as needed. Bake about 1 hour at 325-350° until browned.

Macaroni & Cheese

Krystal Cooper

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| 1 bag shell macaroni | 3-4 cups milk |
| 5 Tbsp. stick butter | 1 (32 oz.) box Velveeta cheese |
| 3 Tbsp. flour | Salt and pepper to taste |

Boil macaroni and set aside. Heat butter; when bubbles, add flour and stir until thick. Add milk and stir until boiling. Add Velveeta cheese and salt and pepper to taste. Put cooked macaroni into dish and pour cheese sauce over; stir, making sure macaroni fills with cheese. Bake at 350° for 15 to 20 minutes.