

Rosa Lee's Turkey Dressing Recipe

Typed exactly as she sent it to me several years ago.

Emily [grand-daughter]

Dressing (This is a hard one to write since I have never had a recipe. I watched my mother and Dollie make it.)

I cook biscuits and bake cornbread and use about the same amount of each. I split them open and brown under the broiler until brown but not burned on the edges. I add some of the Pepperidge Farm Herb Dressing Mix usually about the same amount as I have of the crumbled corn bread. I then add onion and celery which have already been cooked – about 1 cup of the mixture per pan of dressing. Add a little sage or chicken seasoning to the mix. Add broth either canned chicken broth or broth from chicken or turkey you have cooked. I use my small potato masher (your dad gave me one when the one from Martha's child set wore out) to mash the breads and make a moist mix. It will dry out when cooking so you make it softer than you want it to be. Bake at 375 until brown.

The gravy I make from flour that has been browned in the oven in a pie pan for gravies (beef roast, chicken, or turkey). Use a small amount of the broth (not hot) with flour to make a paste and then thin with broth and boil.

You can probably make a dressing using all dressing mix instead of biscuits and corn bread and it will still be good. No sage will be needed if using all store mix. Dollie made it this way in her latter days.