

Oyster Dressing

Neck and giblets of 1 turkey

1 10.5-ounce can cream of chicken soup

1 10.5-ounce can cream of celery soup

1 large onion chopped

2 ribs celery, chopped

1 tbsp poultry seasoning

4 cups cornbread made with House-Autry Self-Rising Corn Meal Mix (recipe below)

3 hard boiled eggs, chopped

1 pint oysters, drained

Place neck and giblets in a saucepan; cover with water. Cook over low heat for 1 hour. Drain and reserve broth. Cut neck and giblets into small pieces. Preheat oven to 325°F. Combine reserved broth, soups, onion, celery and poultry mix together in a medium saucepan; bring to a boil. Reduce heat and simmer for 15 minutes.

Tear cornbread into pieces and place in a greased baking pan. Pour broth mixture over cornbread, reserving 1 1/2 cups to make gravy. Add the chopped eggs and oysters; mix well and bake for 30 minutes. **Yield: 8 servings.**

Cornbread

1 ½ cups House Yellow Self-Rising Corn Meal Mix

1 egg

1 tbsp oil

1 cup milk

Preheat oven to 425°F. Spray an 8-inch square baking pan with cooking spray. Measure corn meal into mixing bowl. Beat together egg, oil, and milk. Stir into corn meal until thoroughly mixed. Pour into prepared pan. Bake 15-20 minutes or until done.