

Porter Thanksgiving



Time In: _____

Time Out: _____

On Buffet: _____

Dressing

INGREDIENTS

- 135 ounces of Chicken Broth.....○
- 1 ½ Loafs of White Sandwich Bread (long loaf).....○
- 4 boxes of Cornbread Mix.....○
- 1 ⅓ cup of Milk.....○
- 3 cups chopped Celery.....○
- 3 cups chopped White Onions.....○
- 8 large Eggs.....○
- 1 can of FRESH sage.....○
- 1 stick of Land of Lakes Butter.....○
- ⅓ cup of Sugar.....○
- ½ tablespoon of Salt.....○
- ½ tablespoon of Black Pepper.....○

PREPARATION (Tuesday evening)

- Cut out center of one buffet pan lid.
- Toast White Bread and then dry on cookie sheets, break into ½ inch pieces.
- Bake Cornbread and cut into ½ inch pieces. Will need 1 ⅓ cup of Milk, ⅓ cup of Sugar, and 4 Eggs. Dry on cookie sheet in oven at low temperature.
- Chop up 2 cups Celery; refrigerate in air tight container.
- Chop up 2 cups Onion; refrigerate in air tight container.

PREPARATION (Thursday morning)

- Sautee in 1 stick Butter: 3 cups chopped Celery and 3 cups chopped Onion until Onion is caramelized.
- Beat: 4 eggs
- Mix: Celery, Onions, Eggs, and Bread Crumbs with approximately 135 ounces of Chicken Broth. Make sure dressing goes in moist.
- Season with 1 ½ tablespoons of FRESH Sage (or to taste) and ½ tablespoon Salt and ½ tablespoon Black Pepper.

Dressing should be fairly moist. Pour into 1 well buttered buffet pan and place buffet pan lid on with center cut out. Pour remaining dressing into 1 small pan and 1 small loaf pan. Bake at 350 degrees for approximately 1 ¼ hour or until done. Remove outer buffet pan cover when center is done to brown edge. Place on buffet line.