

# TRIBUTE

— AT THE HOUSTONIAN —

## TRIBUTE at The Houstonian Cornbread Dressing

*A Southern Favorite from Executive Chef Neal Cox's Grandmother*

### INGREDIENTS

- 8 cups Cornbread, cooked and crumbled
- 1 ½ cups Yellow Onion, diced
- 1 ½ cups Celery, diced
- 2 tablespoons Fresh Sage Leaves, chopped
- 3 tablespoons Whole Butter
- 6 cups Chicken Stock
- 2 tablespoons Kosher Salt
- 2 tablespoons Coarse Black Pepper

### DIRECTIONS

1. Add butter to hot sauté pan. Sauté the vegetables over medium high heat for 3 minutes or until translucent
2. In a large bowl, mix the crumbled cornbread, sautéed vegetables, sage, salt and pepper and thoroughly combine
3. Add chicken stock to cornbread mixture and thoroughly mix
4. The mixture should be extremely soft and moist. Shake bowl back and forth. If the mixture does not move like cake batter then it is too dry. Add additional chicken stock until consistency is reached
5. Taste one more time for seasoning and correct if necessary
6. Bake uncovered at 350 degrees for 30-45 minutes
7. Serve with traditional giblet gravy