



Total Time: **1 hour 35 minutes**

Prep Time: **20 minutes**

Bake Time: **1 hour 15 minutes**

ingredients (Servings: 12)

2 pounds day-old cornbread, cut into 1/2-inch pieces (about 12 cups)

4 Tablespoons butter or margarine, divided

1 cup diced celery (about 3 to 4 stalks, rinsed, ends trimmed)

1 cup diced onion (about 1 medium onion, peeled, in 1/4-inch dice)

1 Tablespoon each fresh parsley, sage and thyme, leaves only, finely chopped; if using dried herbs, use 1 1/2 teaspoons each

1 teaspoon salt

1 teaspoon ground black pepper

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1 cup dried cranberries

3 cups low-fat, low-sodium chicken broth

2 eggs, lightly beaten

Optional

1/2 cup pecans, chopped

directions

step 1: Preheat oven to 325 degrees F. Scatter cut cornbread onto 2 large baking sheets; do not overcrowd. Bake for 25 to 30 minutes until completely dried, crisp and lightly toasted. Place on rack to cool completely. If making ahead, store in a large (9 1/2-cup rectangle) Ziploc® Brand Snap 'n Seal Container for up to 2 days.

step 2: Butter 9-by-12-by-2-inch baking dish liberally with 2 Tablespoons softened butter. Set aside.

step 3: In an 8- to 10-inch skillet melt remaining 2 Tablespoons butter over

medium-high heat. Add diced celery and onion. Reduce heat to medium and cook, stirring occasionally, until celery and onion are tender and onion is translucent, about 8-10 minutes.

step 4: In a very large bowl add toasted cornbread, celery and onion, finely chopped herbs, salt, pepper, dried cranberries and chopped pecans, if using. Mix gently with a rubber spatula or large spoon to combine. Add chicken broth and beaten eggs. Stir gently just until blended. (Cornbread will break up a bit.) Pour mixture into buttered baking dish.

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step 5: Preheat oven to 400 degrees F. Bake covered with aluminum foil for 30 minutes. Remove foil and finish baking uncovered just until top begins to turn light golden brown, about 15 minutes. Serve right away or cool and store.