

Thanksgiving Day Dressing

1 (7.5 ounce) package dry cornbread mix	1 teaspoon dried thyme
1 cup butter	1 teaspoon poultry seasoning
2 onions, chopped	1 teaspoon salt
1 green bell pepper, chopped	1/2 teaspoon ground black pepper
6 stalks celery, chopped	1/2 cup chopped fresh parsley
1 pound pork sausage	2 eggs
16 slices white bread	4 cups chicken stock
2 teaspoons dried sage	

DIRECTIONS:

1. Prepare corn bread as directed on package. Cool, and crumble.
2. Melt butter in a large skillet over medium heat. Cook onions, bell pepper, and celery in butter until tender, but not brown. In another pan, cook sausage over medium-high heat until evenly browned.
3. Place corn bread and bread slices in a food processor. Pulse until they turn into a crumbly mixture. Transfer mixture to a large bowl. Season with sage, thyme, poultry seasoning, salt, and pepper. Mix in chopped parsley, cooked vegetables, and sausage with drippings. Stir in eggs and chicken stock. This mixture should be a bit mushy. Transfer to a greased 9x13 inch pan.
4. Bake at 325 degrees F (165 degrees C) for 1 hour.