**Cornbread Dressing**

**Cornbread:**

2 cups cornmeal

2/3 cups sugar

½ Tbsp. baking soda

½ tsp. salt

½ cup heavy cream

1 ½ cups water

1 cups melted butter

4 eggs

**Dressing:**

8 strips bacon

½ loaf chopped scrap bread

Cornbread (from above)

1 onion, small dice

4 cloves garlic, minced

5 ribs celery, small dice

2 cups chicken stock

¼ cup parmesan cheese

4 eggs

**INSTRUCTIONS**

**Day 1:**

**Cornbread:**

1. Preheat oven to 375º.
2. Mix cornmeal, sugar, baking soda, and salt together in a large bowl.
3. In a small bowl, whisk eggs and mix in buttermilk, and melted butter.
4. Pour the wet mixture into the dry mixture and mix until it looks like batter.
5. Spray 2 ½ sheet pans with pan spray and divide the batter between the 2 pans.
6. Bake for 15-20 minutes, or until the cornbread is set in the middle.
7. Put in the freezer.

**Dressing:**

1. While the cornbread is baking work on this part.
2. In a large pot, cook the bacon until it is crispy.
3. Add the onions, celery, and garlic. Cook for 3-4 minutes.
4. Add the chicken stock and remove from the heat.

Once the cornbread is cool enough to work with, start on this part.

1. In a very large bowl, break the cornbread up. Add the chopped bread, eggs, and parmesan to the bowl and stir.
2. Pour in the vegetable liquid. The bread and cornbread should absorb most of it.
3. Spray 2 hotel pans with pan spray and transfer the mixture to the 2 pans.
4. Wrap with plastic and foil, and store in the cooler.

**Day 2:**

1. Preheat the oven to 375º.
2. Keep the pans wrapped and put them in the oven for 20 minutes.
3. Remove the wrap and cook for an additional 10 minutes, or until the middle is hot.