

## **Skillet Stuffing**

1 cup crushed House-Autry Buttermilk Cornbread  
1 cup cooked rice  
1 cup chicken broth  
½ cup chopped celery  
4 tablespoons chopped onion  
4 tablespoon butter  
2 teaspoons minced fresh parsley  
½ teaspoon poultry seasoning  
Salt and pepper to taste

In a bowl, combine the first four ingredients; set aside. In a skillet, sauté celery and onion in butter until tender. Add cornbread mixture and seasoning; mix well. Cook over medium heat until lightly browned. Yield: 4 servings