

## Cornbread and Biscuit Stuffing

6 cups crumbled corn bread  
4 cups crumbled biscuits  
1 cup chopped celery  
 $\frac{3}{4}$  cup finely chopped onion  
 $\frac{1}{2}$  cup butter  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
 $\frac{1}{4}$  teaspoon ground sage  
4 eggs, slightly beaten  
1 cup chicken broth

Place crumbled cornbread and biscuits in medium size bowl. On low heat, sauté onion and celery in  $\frac{1}{2}$  cup butter until tender. Add sauted onion and celery to crumbled corn bread and biscuits. Add seasonings. Stir in eggs and chicken broth. Mix well. Pour into greased 9 x13 inch baking dish and bake in pre-heated 400 degree oven for about 30 minutes or until golden brown. May add  $1\frac{1}{3}$  cups chopped raw oysters to crumble mixture, use liquid drained from oysters instead of broth.