**Mom’s Cornbread Stuffing**

You will need:

1. 6 oz. packages prepared corn bread mix, baked per instructions

1 16 oz. package of ham chopped into small pieces

1 lb. bacon - cook crispy and crumble

½ bell pepper – finely chopped

5 stalks celery (de-thread strings) finely chopped

1 cup raisins or dried cranberries

2 cans of cream of chicken soup

Once cornbread is baked, crumble and place in large bowl; add all dry ingredients.

Add one can of cream of chicken, fold in, making sure mixture is not too wet.

Continue to add the remaining cream of chicken (you may not need a full 2nd can)

Consistency should be soft, but not dry, doughy nor wet.

Stuff mixture into turkey cavity and cover exposed mixture with foil – bake turkey as usual. (I rub butter all over turkey and place in baking bag) stuffing can also be baked in a pan, covered with foil if you prefer not to stuff in turkey, at 250 for 35-45 minutes; poke for doneness with toothpick, it should come out clean.