

Mary Kay's Famous Jalapeño Dressing (for Turkey)

Ingredients:

Corn Bread

- 2 cups yellow cornmeal
- 2 cups flour, sifted
- 1/3 cup sugar
- 8 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- 2 cups milk
- 1/2 cup soft shortening

Dressing

- 1/4 - 1/2 cup cooking oil or bacon drippings (if available)
- 1 bunch green onions, chopped
- 1/2 whole stalk celery, including leaves, chopped
- 1 cup water
- 3 cups corn bread, from recipe above, crumbled
- 4 cups day-old bread, crumbled
- 2-3 cups turkey broth, or more as needed for moist texture
- 1 cup jalapeño juice
- salt and pepper to taste
- chopped jalapeños to taste



Directions:

Sift together cornmeal, flour, sugar, baking powder, and salt into a bowl. Add eggs, milk, and shortening. Beat until smooth, about 1 minute. Bake in two 8-inch square baking pans in a pre-heated 425° oven for

20-25 minutes and set aside.

Sauté onions and celery in cooking oil or bacon drippings.

Add 1 cup water, cover, cook until barely tender, about

7 minutes. Combine with last

6 ingredients. Add water until right consistency, if necessary.

Stuff turkey with dressing and place excess dressing in greased casserole and bake at 350°

for 30 minutes.

Serving suggestions:

If you prefer not to stuff the turkey, make an extra casserole dish and freeze one casserole for later.



This is Mary Kay Ash's famous pink house. It was where she hosted many of her famous Thanksgiving dinners for her family.