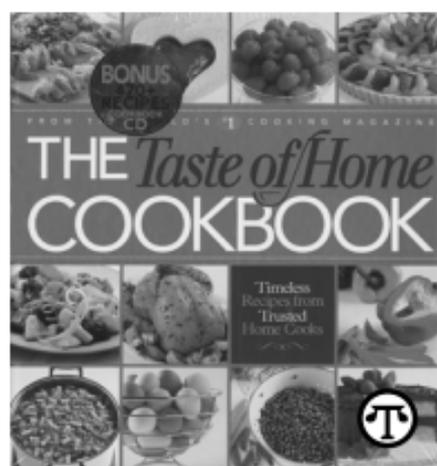


Cookbook Corner

A Taste Of Home

(NAPSA)— A new edition of one of America's best-selling cookbooks, "The Taste of Home Cookbook," with a bonus Celebrations CD, celebrates culinary traditions evocative of home.



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The CD allows you to customize the book by searching for recipes by meal or specific ingredients.

The book reinforces the deep connection between food and family by offering stories and tips from its readers.

CORN BREAD DRESSING

- 2½ cups chopped celery**
- 1¼ cups chopped onion**
- 10 tablespoons butter**
- 7½ cups coarsely crumbled corn bread**
- 2½ cups soft bread crumbs**
- 4 teaspoons rubbed sage**
- 4 teaspoons poultry seasoning**
- 2 eggs, lightly beaten**
- 1⅓ cups chicken broth**

1) In a large skillet, sauté celery and onion in butter until tender; transfer to a large bowl. Add the corn bread, bread crumbs, sage and poultry seasoning. Combine eggs and broth; add to corn bread mixture, stirring gently to mix.

2) Transfer to a greased 2-qt. baking dish. Cover and bake at 325° for 30 minutes. Uncover; bake 10 minutes longer or until a thermometer reads 165° and stuffing is lightly browned.

Yield: 12 servings (9 cups).

Editor's Note: To stuff poultry, use ½ cup egg substitute for the eggs. This is suitable to stuff a 12-to-14-pound turkey.