

Cracker Barrel Old Country Store Seasonal Menu Features A Taste Of The Holidays



Holiday home-cooking: Seasonal Favorites can now be enjoyed throughout the year.

(NAPSA)—Here's news that the chef of the family will find easy to digest. When you don't feel like cooking, you can always take the family out for a taste of the holidays. Making that easier is Cracker Barrel Old Country Store®, which is adding exciting variety to its homestyle fare with its first-ever seasonal menu. Known for its traditional comfort food and unique country store, Cracker Barrel is serving up featured dishes for a limited time during each changing season.

Available now, holiday menus feature such favorites as Turkey N' Dressing, Holiday Smokehouse Grilled Chicken, Roast Pork Tenderloin, Holiday Smokehouse Salad and Open-Faced Roast Turkey Sandwich. Other traditional made-from-scratch offerings will be available throughout the year.

For those who want to try their hand at making one of Cracker Barrel's seasonal favorites at home, the restaurant is sharing this time-honored recipe:

Cracker Barrel Old Country Store Cornbread Dressing 16 six-ounce servings

- $\frac{2}{3}$ cup chopped onion
- 2 cups chopped celery
- 2 quarts of day-old, grated cornbread
- 1 quart of day-old, grated biscuits
- $\frac{1}{4}$ cup dried parsley flakes
- 2 tsp. poultry seasoning
- 2 tsp. ground sage
- 1 tsp. coarse ground pepper
- 4 oz. margarine
- 1 quart (32 oz.) + one 14 ounce can chicken broth

Preheat oven to 400° F.

1. Mix onion, celery, grated cornbread and biscuits, parsley, poultry seasoning, sage and pepper in a large mixing bowl.

2. Add melted margarine to mixture.

3. Stir until well blended.

4. Add chicken broth to dry ingredients and mix well. The dressing should have a wet but not soupy consistency like a quick bread batter (banana bread/cornbread).

5. Divide mixture evenly into two (8 x 8-inch) pans sprayed with nonstick spray.

6. Bake uncovered for 1 hour at 400° F or until light brown on the top. Remove from oven and enjoy!

For a restaurant near you, visit www.crackerbarrel.com.