

Cornbread Stuffing Balls

Yield: 25 Servings

Ingredients:

1 lb.	Butter
1 qt.	Water
34 oz.	Cornbread Stuffing Mix
3	Eggs
1 ½ qt.	Corn, frozen
1 ½ cups	Parsley



Directions:

Wash the fresh parsley under cool running water. Drain well. Combine butter and water in a large saucepan. Cook over medium heat until the butter melts; remove from heat. Add stuffing mix and mix well. Add thawed and drained corn, eggs, and chopped parsley. Mix thoroughly. Add water if necessary. Shape into balls and arrange in a buttered baking dish. Bake uncovered at 400° for 15 minutes.