

Grandma39s Cornbread Dressing

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

My grandmother always made this cornbread dressing for holiday dinners and for family gatherings at other times of the year Use your favorite cornbread mix to make a batch of cornbread and then crumble it for use in this familyfavorite recipe I hope you enjoy it as much as I have

Ingredients

- - 3 cups crumbled cornbread - 2 tablespoons butter - 1 small onion
- diced - ½ cup chopped celery - 2 large eggs
- beaten - 2 cups chicken stock - 1 tablespoon dried sage
- or more to taste - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease a 7x11-inch baking dish. Place crumbled cornbread in a large bowl. Dotdash Meredith Food Studios Melt butter in a large skillet over medium heat. Add onion and celery and sauté until soft
2. 5 to 7 minutes. Dotdash Meredith Food Studios Add sautéed onion and celery to the crumbled cornbread. Stir in chicken stock
3. eggs
4. sage
5. salt
6. and pepper until well combined. Pour dressing into the prepared baking dish. Dotdash Meredith Food Studios Bake in the preheated oven until dressing just starts to turn golden brown around the edges
7. about 30 minutes. Dotdash Meredith Food Studios Serve and enjoy! My Hot Southern Mess Editor's Note: The original recipe called for 2 tablespoons of sage and a 9x11-inch baking dish. Some reviewers commented that it was too much sage and the baking dish was too large
8. so we have modified the amount of sage and the baking dish size in the recipe above.