

Southern Cornbread Dressing

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

18

Description

Cornbread dressing with chicken is a Southern classic. This simple recipe made with leftover chicken and storebought cornbread will surely be a hit with your family whether it's served at your holiday table, a special Sunday dinner, or anytime the mood for comfort food strikes. If you have extra time, by all means, poach some chicken breasts and make your own cornbread.

Ingredients

- ¼ cup butter - ½ cup chopped onions - ½ cup chopped celery - 1 (1 pound) loaf cornbread
- crumbled - 1 (1 pound) loaf day-old white bread
- torn into small pieces - 1 pound shredded
- cooked chicken breast meat - 4 cups chicken broth
- or more to taste - 1 (10.5 ounce) can condensed cream of chicken soup - 6 large eggs - 2 teaspoons poultry seasoning - ½ teaspoon ground black pepper - ½ teaspoon garlic powder

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a skillet over medium heat. Add onions and celery; cook and stir until tender
2. 5 to 7 minutes. Meanwhile
3. combine crumbled cornbread and white bread pieces in a large bowl. Add cooked onions and celery to the bread mixture. Mix in shredded chicken
4. 4 cups chicken broth
5. condensed soup
6. eggs
7. poultry seasoning
8. pepper
9. and garlic powder. Blend with a potato masher until mixture is the consistency of gelatin. Add up to 2 cups more broth to attain the desired consistency. Transfer to a 9x13-inch baking dish. Bake in the preheated oven until dressing is golden brown
10. about 30 minutes. [humblepieliving Recipe Tips](#) If you don't have leftover chicken
11. place four 4-ounce chicken breast halves into a large pot with enough water to cover. Bring to a boil
12. then reduce the heat and simmer until chicken is tender and easily shredded
13. about 1 hour. Remove from the pot
14. let cool
15. and shred meat. Use the broth in this recipe instead of store-bought. If you can't find prepared cornbread in your grocery store
16. buy a 15-ounce package of cornbread mix and follow the instructions on the box to make it yourself.