

Cornbread Dressing With Gravy

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

A family favorite holiday side with gravy for the dressing. My dad's mother made an old-fashioned cornbread dressing with gravy from scratch without canned or boxed ingredients. She taught my mom, who passed this version on to me. I believe people came to my mom's house for Thanksgiving and Christmas for this one dish. This big batch version does use cornbread mix, condensed soups, and bagged stuffing for convenience, but everyone asks for the recipe when I bring it along to a holiday potluck because they tell me how much it reminds them of the old-fashioned dressing their grandmothers used to make. Add more traditional stuffing spices as desired.

Ingredients

- 3 (6.5 ounce) packages white cornbread mix - 2 cups water - 1 (6 ounce) box herb-seasoned stuffing mix - 1 large onion
- chopped - 2 stalks celery
- chopped - 4 cups chopped cooked chicken - 1 (23 ounce) can condensed cream of chicken soup - 1 (10.5 ounce) can condensed cream of celery soup - 1 (32 ounce) container chicken broth
- or as needed - 6 large eggs
- beaten - 1 cup melted butter - salt and ground black pepper to taste - 2 cups chopped cooked chicken - 1 cup diced onion - 1 cup diced celery - 1 (32 ounce) container chicken broth
- or more as needed - 4 large hard-cooked eggs
- chopped - 2 ½ tablespoons cornstarch
- or as needed - 2 tablespoons water

Instructions

1. Gather ingredients. Preheat the oven to 375 degrees F (190 degrees C). Spray a large roasting pan with nonstick spray and place in the preheating oven until hot
2. 7 to 8 minutes. Meanwhile
3. prepare dressing: Combine cornbread mix and water in a mixing bowl; stir until smooth. Remove the hot pan from the oven and pour in the cornbread batter. Return to the oven and bake until golden brown
4. 17 to 21 minutes. Remove from the oven and let sit until cool enough to handle
5. 10 to 15 minutes; keep the oven on. Crumble cooled cornbread into a large bowl. Stir in stuffing mix
6. onion
7. and celery. Add chicken and both condensed soups
8. then stir in as much chicken broth as needed to moisten the dry ingredients. Stir in eggs and melted butter; season with salt and pepper. Grease the roasting pan used for the cornbread with more nonstick spray
9. if needed. Lightly pack dressing mixture into the pan. Bake until the top is golden brown
10. 45 minutes to 1 hour. While the dressing is baking
11. make gravy: Combine chicken
12. onion
13. celery
14. and hard-cooked eggs in a large saucepan. Add container of chicken broth and simmer over medium-low heat
15. stirring occasionally
16. until vegetables are tender and broth has reduced slightly
17. about 45 minutes. Mix cornstarch with water in a small bowl; stir into the gravy and simmer
18. stirring occasionally
19. until thickened
20. about 5 minutes. Remove dressing from the oven and serve with hot gravy.