

Granna's Cornbread Dressing - A Southern Tradition

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OVEN
400°F

TIME
20-25 min

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INGREDIENTS

to create this comforting and classic Southern Cornbread Dressing:

For the Cornbread: 1 1/2 cups cornmeal (fine or medium grind) 1/2 cup all-purpose flour 1 tablespoon baking powder 1/2 teaspoon salt 1 large egg 1 1/4 cups buttermilk 1/4 cup (1/2 stick) unsalted butter , melted:

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake this : Southern tradition!
3. Part 1: Bake the Cornbread (Can be done 1-2 days in advance)
4. Preheat : Oven:
5. Preheat your oven to 400°F (200°C). Grease a 9-inch cast iron skillet or 8x8 inch baking dish.
6. Mix : Cornbread Batter:
7. In a large bowl, whisk together cornmeal, all-purpose flour, baking powder, and salt. In a separate bowl, whisk egg, buttermilk, and melted butter. Pour wet ingredients into dry, stirring until just combined. Do not overmix.
8. Bake : Cornbread:
9. Pour batter into prepared skillet/dish. Bake for 20-25 minutes, or until golden brown and a toothpick inserted into the center comes out clean.
10. Cool & : Crumble:
11. Let cornbread cool completely. Crumble it into a large bowl. Set aside.
12. Part 2: Assemble and Bake the Dressing
13. Reduce oven temperature to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
14. SautØ Vegetables:
15. In a large skillet or : Dutch oven, melt 2 tablespoons butter over medium heat. Add chopped onion, celery, and sliced mushrooms (if using). Cook for 8-10 minutes, stirring occasionally, until vegetables are softened.

16. Add : Herbs & Chicken:
17. Stir in dried sage, dried thyme, salt, and black pepper. Cook for 1 minute until fragrant. Add the cooked, shredded chicken or turkey to the skillet, stirring to combine.
18. Combine with : Cornbread:
19. Add the sautéed vegetable and chicken mixture to the bowl with the crumbled cornbread. Toss gently to combine.
20. Add : Liquid & Eggs:
21. In a separate bowl, whisk the 6 cups of chicken broth with the 2 lightly beaten eggs. Pour this liquid mixture over the cornbread and vegetable mixture. Add pecans (if using). Stir gently until all the cornbread is moistened. The mixture will be quite wet.
22. Transfer & : Bake:
23. Pour the dressing mixture into your prepared 9x13 inch baking dish, spreading evenly.
24. Bake for 40-50 minutes, or until the dressing is golden brown on top and set in the center. A knife inserted into the center should come out clean. If the top is browning too quickly, you can loosely tent it with aluminum foil during the last 10-15 minutes.
25. Rest & : Serve:

SWAPS & NOTES

Cornbread: A well-seasoned cast iron skillet yields the best cornbread for dressing.

Make sure your cornbread is completely cooled, preferably day-old, before crumbling.

This helps it absorb the liquid without becoming soggy.

You can use your favorite cornbread recipe, just ensure it's not too sweet.

TIPS FOR SUCCESS

Dry Cornbread is Key: Use day-old or thoroughly cooled cornbread.

This helps it absorb the broth without becoming soggy.

Don't Skimp on Broth: Dressing needs plenty of liquid to be moist and tender.

Taste and Adjust Seasoning: Broths vary in saltiness, and you'll want to ensure the dressing is well-seasoned.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grannas-cornbread-dressing-a-southern-tradition/>