

Mama's Cornbread Dressing: The Ultimate Holiday Comfort Food

1 large pan (about 8x8 inches) of prepared cornbread, crumbled



OVEN
350°F

TIME
5-7 min

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SAVE
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INGREDIENTS

1 large pan (about 8x8 inches) of prepared cornbread, crumbled
1 lb Italian sausage links, sliced
1 large onion, chopped
3-4 stalks celery, chopped
1 green bell pepper, chopped
1/2 cup butter, melted
1/4 cup fresh parsley, chopped
1 tablespoon fresh sage, chopped
1 teaspoon dried thyme
4 cups chicken stock
2 large eggs, lightly beaten
Salt and pepper to taste

DIRECTIONS

- 1.** Prep the : Cornbread: Prepare your cornbread a day or two in advance. Crumble it into a large mixing bowl. The pieces should be small enough to soak up the liquid but not so fine that they turn into a mush.
- 2.** Cook the : Sausage and Veggies: In a large skillet, cook the sausage until it's browned and cooked through. Remove the sausage and set it aside, leaving a little grease in the pan. In the same skillet, add the onion, celery, and green bell pepper. SautØ until the vegetables are soft, about 5-7 minutes. Add the fresh parsley, sage, and thyme and cook for another minute until fragrant.
- 3.** Combine : Ingredients: Add the cooked sausage and the sautØed vegetables to the bowl with the crumbled cornbread. Stir to combine everything evenly.
- 4.** Make the : Custard: In a separate bowl, whisk together the melted butter, chicken stock, and lightly beaten eggs. Season generously with salt and pepper.
- 5.** Soak the : Cornbread: Pour the liquid mixture over the cornbread and sausage mixture. Stir everything together gently until the cornbread is well moistened. Let it sit for about 10 minutes to allow the bread to absorb all the liquid.
- 6.** Bake: Spoon the mixture into a greased 9x13-inch baking dish. Bake in a preheated oven at 350°F (175°C) for 45-50 minutes, or until the top is golden brown and a knife inserted into the center comes out clean.
- 7.** Rest & : Serve: Let the dressing rest for 10-15 minutes after it comes out of the oven. This helps it set and makes serving easier.

SWAPS & NOTES

Cornbread: The dressing is only as good as the cornbread you use.

A simple, savory cornbread recipe (not a sweet one) is best.

Make it a day or two in advance so it's dry and crumbles easily.

Sausage: Italian sausage adds a wonderful savory flavor.

TIPS FOR SUCCESS

Dry Cornbread is Key: A slightly dry cornbread is crucial.

It will absorb the stock and butter without turning to mush.

Don't Overmix: When you combine the wet and dry ingredients, mix just until everything is combined.

Overmixing can lead to a dense, pasty dressing.

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

Original recipe: <https://chefmaniac.com/mamas-cornbread-dressing-the-ultimate-holiday-comfort-food/>