

Southern Old-Fashioned Cornbread Dressing

★★★★★
4.75 from 8 votes

Prep Time

30 mins

Cook Time

1 hr 35 mins

Total Time

2 hrs 5 mins

A perfectly moist Southern-style dressing flavored with sauteed onions and celery and speckled with fresh herbs like sage, thyme, and parsley.

Course: Side Dish

Cuisine: American

Servings: 16 Servings

Calories: 161 kcal

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Ingredients

- 1 pound Day-Old White Bread purchased from your bakery
- Half a batch of day old TAK's Co. Cornbread or 1 1/2 pound cornbread
- 8 tablespoons Unsalted Butter
- 2 Yellow Onions finely diced
- 4 Stalks of Celery finely diced
- 4 cups Unsalted Chicken Broth
- 3 Eggs beaten
- 1/4 cup Minced Flat-Leafed Parsley
- 1 tablespoon Minced Sage
- 1 tablespoon Minced Thyme
- 2 teaspoons Kosher Salt
- 1 teaspoon Black Pepper

Instructions

1. Preheat oven to 350° and have ready a greased 9x13" casserole dish.
2. Remove crust from the loaf of white bread, cut into 1/4" cubes and place in a large mixing bowl. Crumble the cornbread (you should have eight cups) and add it to the mixing bowl as well. Set aside until ready to use.
3. Melt butter in a large sauté pan over medium heat. Add onions and celery to the pan and sauté for 15 minutes or until the vegetables have softened. Set aside and allow to cool slightly.
4. In the large mixing bowl, add the remaining ingredients along with the sautéed vegetables. Using your hands, gently mix ingredients until evenly distributed. Transfer to baking dish, even out the top and cover with aluminum foil. Bake for 45 minutes. Uncover and bake for 20-25 minutes more, until the center no longer jiggles and the top is golden brown.

Recipe Notes

You can prepare the stuffing a day in advance up until the point of baking. Cover and refrigerate, then set out at room temperature 1 hour before you intend to bake it to remove any chill. Resume with the recipe as directed.

Makes 16-18 Servings.

Nutrition Facts	
Southern Old-Fashioned Cornbread Dressing	
Amount Per Serving	
Calories 161	Calories from Fat 72
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 4g	20%
Cholesterol 46mg	15%
Sodium 417mg	17%
Potassium 165mg	5%
Total Carbohydrates 17g	6%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 5g	10%
Vitamin A	9%
Vitamin C	5.3%
Calcium	11.1%
Iron	10.2%
* Percent Daily Values are based on a 2000 calorie diet.	