

Back to [Southern Cornbread Stuffing](#)

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**Southern Cornbread Stuffing**

Recipe courtesy Paula Deen

Prep Time:	30 min	Level:	Serves:
Inactive Prep Time:	--	Easy	6 to 8 servings
Cook Time:	1 hr 20 min		

**Ingredients**

Cornbread, recipe follows

7 slices oven-dried white bread

1 sleeve saltine crackers

8 tablespoons butter

2 cups celery, chopped

1 large onion, chopped

7 cups chicken stock

1 teaspoon salt

Freshly ground black pepper

1 teaspoon sage (optional)

1 tablespoon poultry seasoning (optional)

5 eggs, beaten

Directions

Preheat oven to 350 degrees F.

In a large bowl, combine crumbled cornbread, dried white bread slices, and saltines; set aside.

Melt the butter in a large skillet over medium heat. Add the celery and onion and cook until transparent, approximately 5 to 10 minutes. Pour the vegetable mixture over cornbread mixture. Add the stock, mix well, taste, and add salt, pepper to taste, sage, and poultry seasoning. Add beaten eggs and mix well. Reserve 2 heaping tablespoons of this mixture for the giblet gravy. Pour mixture into a greased pan and bake until dressing is cooked through, about 45 minutes. Serve with turkey as a side dish.

Cornbread:

1 cup self-rising cornmeal

1/2 cup self-rising flour

3/4 cup buttermilk

2 eggs

2 tablespoons vegetable oil

Preheat oven to 350 degrees F.

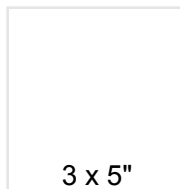
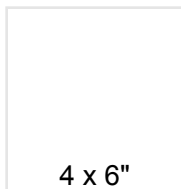
Combine all ingredients and mix well. Pour batter into a greased shallow baking dish. Bake for approximately 20 to 25 minutes. Remove from oven and let cool.

To serve, cut into desired squares and serve with butter.

Yield: 6 to 8 servings

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