

Old-Fashioned Southern Dressing

This dressing recipe is the perfect addition to your Thanksgiving feast. It's easy, simple, and delicious. I hope it becomes as much a family tradition for your family as it has for ours.

—Margaret Amos



Ingredients

For the cornbread:

- 2 cups yellow cornmeal
- 1 tsp salt
- 3 tsp. baking powder
- 3 eggs
- 2 cups buttermilk
- 3 TBS melted Crisco
- 1 tsp. baking soda

For the dressing:

- 3 cups chopped celery
- 1 cup chopped onions
- 3 TBS butter, melted with grains of chicken bouillon
- 10 slices day old bread
- Pan of cornbread
- 2 cans chicken broth
- ½ stick melted butter
- ½ tsp. salt

Directions

To make the cornbread: (make a day before you make the dressing if possible)

1. Preheat the oven to 400°F.
2. Grease a cast iron skillet and place it in the oven to warm up.
3. Sift the cornmeal, salt, and baking powder into a large bowl.
4. In a separate bowl, beat the eggs. Then add the buttermilk and shortening.
5. Add the egg mixture to the dry ingredients and mix well.
6. Dissolve baking soda in a little bit of cold water and add it to the cornmeal mixture.
7. Pour the mixture into the hot, greased skillet. Bake at 400°F until golden brown.

To make the dressing: (make a day ahead of when you plan to serve if possible)

1. Preheat the oven to 375°F.
2. Sauté the celery and onions in the butter/bouillon mixture until clear. Let cool. Do not drain.
3. Break the cornbread and day old bread into pieces.
4. Dump everything together in large bowl. Mix well (easiest to do by hand).
5. Place the mixture into a greased pyrex dish.
6. Cover and refrigerate. Take the dressing mixture out of the refrigerator one hour before cooking.
7. Cook at 375°F for about one hour. The dressing is done when it's golden in color and the top is not mushy. Let cool 15 minutes before serving.