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# Southern Cornbread Stuffing



Recipe courtesy Paula Deen

Recipe categories: Grains, Cornmeal, Vegetables, Celery, Bread, more

Recipe

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<b>Total Time:</b>	<b>1 hr 50 min</b>
Prep	30 min
Cook	1 hr 20 min
<hr/>	
<b>Yield:</b>	<b>6 to 8 servings</b>
<hr/>	
<b>Level:</b>	<b>Easy</b>

## 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

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By: Patrick and Gina Neely



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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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By [Riveroaks1](#)  
raleigh, NC  
on November 16, 2012

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This is a great Cornbread Dressing. It has been in my family from my grandmother, mother and now me. It has to have sage in it to make it right. I can never add enough. Once you get it mixed up taste it (always put a little in a small bowl and microwave prior to adding egg.

0 people found this review Helpful.



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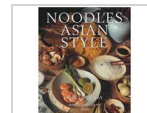
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By [4GivenGirl](#)  
Oregon  
on November 13, 2012

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This looks good, but I learned to make Southern dressing with only cornbread, and we added a few chopped green peppers to the celery and onions. This makes me want to make it again for turkey day this year. I'll have to try this variation - Thanks!

1 people found this review Helpful.  
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By [Ditzzy-Too](#)  
Baxley, GA  
on November 12, 2012

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Very easy, I have never used to stuff a turkey but it turns out great baked. I always make ahead and freeze. I promise it is awesome out of the freezer. I use one pan for Thanksgiving and one for later. Tastes like my Mamma's.

6 people found this review Helpful.  
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