

Southern-Style Cornbread Dressing

Yield: 11 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-stye-cornbread-recipe>

Ingredients:

- 1 cup yellow cornmeal plain
- 1 cup all purpose flour
- 3 tablespoons sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons kosher salt
- 2 eggs lightly beaten
- 1/2 cup unsalted butter melted
- 1 cup whole buttermilk
- 14 ounces herb seasoned stuffing preferably Pepperidge Farm*
- 1 cup unsalted butter divided
- 2 cups sweet onion finely chopped
- 1 1/2 cups chopped celery finely
- 5 cups chicken stock
- 5 large eggs lightly beaten
- 2 teaspoons dried sage
- salt
- pepper

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 205 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 15 grams
7. SaturatedFat: 17 grams
8. Sodium: 1350 milligrams

9. Sugar: 11 grams

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