



Few dishes hold as much Southern history—and heart—as cornbread dressing. Born out of resourcefulness and tradition, dressing was a way to stretch humble ingredients into something that could feed a crowd and fill a home with comfort. Long before boxed mixes, southern cooks saved every crumb of cornbread and bread, blending them with homemade broth and garden seasonings to create this iconic dish.

Passed down through generations, this recipe carries that same spirit of hospitality and care—the kind that brings everyone to the table, year after year.

Ingredients

- 3 pans of cornbread, cooled and crumbled
- 2 cups of soft white bread, torn into small pieces
- Milk to moisten the bread (about $\frac{1}{2}$ to $\frac{3}{4}$ cup)
- 1 large onion, finely chopped and sautéed in butter
- $\frac{1}{2}$ cup melted butter
- 6-8 cups chicken stock (adjust for texture)
- 2 teaspoons poultry seasoning
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon black pepper
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon celery salt
- 1 teaspoon onion powder

Instructions

1. Prepare the base:

Bake your cornbread a day ahead so it has time to cool and crumble nicely. You'll want about three pans' worth. Once cooled, crumble the cornbread into a large bowl.

2. Soften the bread:

Tear two cups of soft white bread into pieces and pour milk over the top until the bread is just soaked through. Let it sit a few minutes to absorb, then lightly mash with a fork.

3. Add flavor:

In a skillet, sauté one finely chopped onion in butter until soft and fragrant. Add it to

the cornbread mixture.

4. **Season:**

Stir in poultry seasoning, salt, black pepper, garlic powder, celery salt, and onion powder. Southern cooks often taste the mixture here to make sure it's seasoned just right—it should taste a little stronger than you'd expect, since baking mellows the flavors.

5. **Combine:**

Gently fold in the softened bread, melted butter, and about 4 cups of chicken stock. Add more stock a cup at a time until the mixture is moist but not soupy—it should hold together easily when pressed with a spoon.

6. **Bake:**

Pour into a greased baking dish and bake at 350°F for about 45–55 minutes, or until the top is golden brown and the center is set.

A Southern Note

Traditional Southern dressing isn't just a side dish—it's a story of resourceful women, cast iron skillets, and Sunday dinners that stretched a meal into a memory. Some families add boiled eggs, celery, or even a touch of sage; others keep it plain and pure, just like Grandma did.

Serve this cornbread dressing alongside roasted chicken or turkey, with plenty of gravy and gratitude.