



OLD-FASHIONED CORNBREAD DRESSING

SERVES 12

INGREDIENTS

- 1/4 cup plus 3 tablespoons butter
- 5 large eggs, divided
- 2-1/2 cups whole buttermilk, divided
- 1-1/2 cups plain yellow cornmeal
- 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon table salt
- 2 cups soft bread crumbs
- 1 teaspoon poultry seasoning
- 2 tablespoons chopped fresh parsley
- 1 medium sweet onion
- 2 celery ribs
- 4 cups chicken broth
- Garnish: Freshly ground pepper

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

INSTRUCTIONS

- 1 Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food. Wash your cutting boards and counter tops with hot soapy water.
- 2 Preheat oven to 450 °F.
- 3 Coat a well-seasoned 8-inch cast iron skillet with vegetable oil. Place 1/4 cup butter in the skillet and put into the oven for 5 minutes or until melted. While the skillet is warming, crack 2 eggs into a medium bowl. Wash hands, with hot, soapy water after handling raw eggs. Whisk 1 1/2 cups buttermilk into the eggs just until blended. Set aside.
- 4 In a separate, large bowl, whisk together the cornmeal, flour, baking soda and salt. Add the buttermilk mixture and whisk until smooth. Remove the skillet from the oven. Whisk the melted butter into the mixture and pour into the hot cast iron skillet.
- 5 Bake until set, about 18 to 22 minutes. Insert a thermometer into the center of the cornbread. It should register 160 °F. Loosen the cornbread edges with a small knife. Cool 1 hour.
- 6 Lower the oven temperature to 350 °F. Wash your hands with warm water and soap for at least 20 seconds. Crumble the baked cornbread into a very large bowl.
- 7 Stir in the soft bread crumbs and the poultry seasoning. Rinse the parsley under running water and blot dry with a clean cloth towel or paper towel. Chop on a clean cutting board. Add parsley to the crumbled cornbread mixture. Set aside.
- 8 Remove the outer skin from the onion. Rub the whole onion and the celery while rinsing under running tap water. Chop the onion and the celery. Place in a small bowl. Set aside.
- 9 Melt 3 tablespoons butter in a non-stick skillet over medium heat. Add the chopped onions and celery. Cook the vegetables until they are soft, about 10 minutes. Add the cooked celery and onions to the cornbread mixture and mix well to combine. Stir in the broth.
- 10 Crack 3 eggs into a medium bowl. Wash hands with warm water and soap after handling raw eggs. Whisk 1 cup buttermilk into the eggs just until blended; stir this into the cornbread mixture until well blended. Pour the mixture into a lightly greased 13 x 9-inch baking dish.
- 12 Bake the cornbread dressing until set, about 1 hour and 15 minutes. To check for doneness, insert a thermometer into the center of the dressing. It should register at least 165 °F. Once it reaches that temperature, sprinkle the casserole with freshly ground pepper and serve.
- 13 If it will not be served immediately, tent with foil and keep warm in a 200 °F oven. Store any leftovers in the refrigerator within 2 hours. Leftovers should be eaten or frozen within 3-4 days.

RECIPE COURTESY OF: [Rebecca Gordon](#) | [ButtermilkLipstick.com](#)



Learn more about food safety at StoryOfYourDinner.org

BROUGHT TO YOU BY:

