

Grandmas Cornbread Dressing

Suzanne Mohme - Bastrop, TX
Taste of Home Grandma's Favorites

Servings: 12

1 cup all-purpose flour
1 cup cornmeal
2 teaspoons baking powder
1 teaspoon salt
2 large eggs, room temperature
1 cup buttermilk
1/4 cup canola oil
DRESSING
1 tablespoon canola oil
1 medium onion, chopped
2 ribs celery, chopped
3 large eggs
2 cans (10-3/4 ounce ea) condensed cream of chicken soup, undiluted
3 teaspoons poultry seasoning
1 teaspoon pepper
1/2 teaspoon salt
2 cups chicken broth

Preparation Time: 40 minutes

Bake Time: 45 minutes

Preheat the oven to 400 degrees.

In a large bowl, whisk the flour, cornmeal, baking powder and salt.

In another bowl, whisk the eggs and buttermilk. Pour oil into an eight-inch ovenproof skillet. Place the skillet in the oven for 4 minutes.

Meanwhile, add the buttermilk mixture to the flour mixture. Stir just until moistened.

Carefully tilt and rotate the skillet to coat the bottom with oil. Add the batter. Bake until a toothpick inserted in the center come out clean, 20 to 25 minutes. Cool completely in the pan on a wire rack.

Reduce the oven temperature to 350 degrees.

For the Dressing: In a large skillet, heat the oil over over medium-high heat. Add the onion and celery. Cook and stir until tender, 4 to 6 minutes. Remove from the heat.

Coarsely crumble the cornbread into the skillet. Toss to combine.

In a small bowl, whisk the eggs, condensed soup and seasonings. Stir into the bread mixture. Stir in the broth. Transfer to a greased 13x9-inch baking dish.

Bake for 45 to 55 minutes or until lightly browned.

Per Serving (excluding unknown items): 221 Calories; 11g Fat (44.8% calories from fat); 7g Protein; 23g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 861mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.