

SIDE DISH

Cornbread Dressing

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
65 min	20 min	45 min	6	\$0.87	512 kcal

Cornbread Dressing is a Southern side dish. One portion of this dish contains around 11g of protein, 28g of fat, and a total of 512 calories. This recipe serves 6. For 87 cents per serving, this recipe covers 15% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2 teaspoons baking powder
- ☐ 2 cups 1-inch cubes toasted bread
- ☐ 1 cup buttermilk
- ☐ 1½ cups cornmeal
- ☐ 2 large eggs
- ☐ 1 medium onion, diced
- ☐ 10 saltine crackers, crumbled
- ☐ 2 cups vegetable stock
- ☐ ½ teaspoon baking soda
- ☐ 2 ounces (1/2 stick) butter
- ☐ 3 celery stalks, diced
- ☐ 1 teaspoon dried sage
- ☐ ½ cup flour
- ☐ 6 servings Salt and freshly ground black pepper
- ☐ 6 tablespoons vegetable oil

EQUIPMENT Bowl, Frying pan, Sauce pan, Oven, Mixing bowl, Baking pan, Stove

Method

- 1

Preheat oven to 350 degrees F and lightly grease an 8 inch baking dish.
- 2

Combine the corn bread, toasted bread, and crackers in a large mixing bowl.
- 3

Pour the stock into a saucepan and add celery and onion. Bring to a boil and cook for 10 to 15 minutes.

- 4 Remove the stock mixture from the stove and allow it to cool for about 10 minutes before proceeding.
- 5 When it has cooled, add the stock mixture to the bread crumb mixture along with the eggs, butter, sage, and salt and pepper.
- 6 Mix well and pour into the baking dish.
- 7 Bake until heated through, puffed, and golden brown, about 45 minutes.
- 8 Preheat the oven to 375 degrees F.
- 9 In a mixing bowl, combine all of the ingredients and mix well. On the stove top, heat the oil in a large skillet until hot but not boiling.
- 10 Pour the hot oil into the bowl with the other ingredients and mix well.
- 11 Pour the batter into the skillet and bake for 35 to 50 minutes. Start checking for doneness after 35 minutes; it should be golden brown when done.

Nutrition per serving

512	11 g	28 g	55 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			8.9 g · 55% of daily needs
Fibre			5.3 g · 21% of daily needs
Sugar			5.3 g · 6% of daily needs
Sodium			812 mg · 35% of daily needs
Cholesterol			86.7 mg · 29% of daily needs
Vitamin C			1.5 mg · 2% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/cornbread-dressing-144801](https://www.whatsheate.com/cornbread-dressing-144801)