

# My Great Grandma's Cornbread Dressing



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10~12

<b>Cornbread:</b>	1t salt	1 loaf white bread, stale	3 bunches, green onion, finely chopped
1T olive oil	1/2t baking soda	1/2c butter	2T salt
1 ~ 8oz can creamed corn	3/4c buttermilk	2c onion, finely chopped	2t pepper
1c yellow cornmeal	1/4c oil	2c celery, finely chopped	5~6c chicken stock
3 eggs	<b>Dressing:</b> Cornbread		

Preheat oven to 400. Place 1T olive oil and cast iron skillet and place skillet in middle of oven while oven is preheating.

In medium bowl mix together creamed corn, cornmeal, eggs, salt, baking soda, buttermilk and oil. Mix well. Remove skillet from oven and pour batter into skillet. Return skillet to oven and bake until golden brown, about 35 minutes. Remove from oven and cool completely.

To make cornbread: Preheat oven to 350. Crumble cornbread and tear white bread into pieces and place in large bowl.

Melt butter in large skillet and sauté onion, celery and green onion until soft. Mix into bread mixture and add salt and pepper. Slowly add chicken stock and keep blending until mixture has absorbed as much liquid as possible. When it doesn't absorb any more liquid, you have enough.

Place in 13x9" baking dish sprayed with non~stick cooking spray. Depending upon how wet or dry you like your dressing, bake at 45~75 minutes.

Debbie Spangler ~ Certified Personal Chef

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