

Betty's Bacon and Sage Cornbread Dressing



Published on 10 Nov 2012 In this video, Betty demonstrates how to make Bacon and Sage Cornbread Dressing. This is the perfect accompaniment for roast chicken or turkey on your Thanksgiving table.

Ingredients:

For cornbread:

- 1 cup self-rising cornmeal mix
- ½ cup self-rising flour
- 1 egg
- 1 cup milk
- 1 tablespoon peanut oil in 8-inch by 8-inch baking pan

For dressing:

- 4 cups crumbled fresh cornbread (from above ingredients)
- 4 cups Pepperidge Farm herb-seasoned stuffing mix
- 1 rib celery, finely chopped
- ½ onion, finely chopped
- ½ stick (1/4 cup) butter, melted
- 1 tablespoon rubbed sage
- 4 strips crisp bacon, crumbled
- 5 cups chicken broth
- cooking oil spray for 13-inch by 9-inch by 2-inch baking dish

To make fresh cornbread, mix 1 cup self-rising cornmeal mix and ½ cup self-rising flour in a medium-sized bowl. Add 1 egg and 1 cup milk. Stir until fairly smooth, but don't over-stir. Meanwhile, preheat oven to 425 degrees (F), and heat 1 tablespoon peanut oil in an 8-inch by 8-inch baking pan in oven until very hot (almost to smoking point). Pour cornbread batter into heated oil in baking pan. Bake about 18 minutes, and then turn oven to broil for about 2 minutes. Remove cornbread from oven when browned on top. Tear cornbread into large chunks and let sit to cool. Melt ½ stick butter in a medium-sized skillet over medium heat. Add 1 finely chopped rib of celery and ½ cup finely chopped onion. Sauté celery and onion until soft. Now crumble cornbread into medium-sized crumbles. Place 4 cups crumbled cornbread in very large mixing bowl, along with 4 cups Pepperidge Farm herb-seasoned stuffing mix. Add 1 tablespoon rubbed sage, sautéed celery and onion, and 4 strips crumbled crisp bacon. Mix together, until well combined. Add 5 cups chicken broth, and mix thoroughly. Spray a 13-inch by 9-inch by 2-inch baking dish with cooking oil spray, and ladle dressing mixture into baking dish. (There may be enough dressing mixture for you to have an additional small baking dish, as well.) Bake in a 350 degree (F) oven for about 30 minutes, until dressing is beginning to brown. Serve immediately. This is one of the *stars* of Thanksgiving dinner! I hope you love it! --Betty