



MELISSA'S
WHO DAT? NEW ORLEANS'

cornbread DRESSING

"My grandfather, who raised me, started teaching me how to cook at 10 years old and I've been making this for my family every Thanksgiving for the last 34 years. I have never seen this recipe written down. However, this recipe is a family tradition that reminds me of my grandfather and the only holiday that everyone had spent together."

— Melissa, Tech Team

YIELD: 20+ servings

INGREDIENTS

DRESSING

- 1 whole chicken
- 1 can smoked oysters, diced
- 1 can minced clams
- 2 yellow onions, diced
- 1 celery stalk, diced
- Sage
- Creole seasoning
- Salt
- Onion powder
- Garlic powder
- Pepper

MATERIALS

- Stock pot
- 14" cast iron skillet or 13x9 baking dish
- Large roasting pan
- 3 large mixing bowls
- Wooden spatula

CORNBREAD

- 6 cups flour
- 6 cups yellow corn meal
- 4 cups sugar
- 2 tsp baking soda
- 6 tsp salt
- 6 cups milk
- 12 eggs
- 2 cups vegetable oil
- Few tbsp oil

INSTRUCTIONS

1. Fill your stock pot with water, palmful of salt, 1/2 palmful of sage and put on medium-high heat to boil. Clean your chicken by rinsing and taking out the insides (neck, liver, etc.). You can use those for gravy but that's another post. Add your chicken to the stock pot. You can use a large 6-quart pot if you don't have a stock pot, but it will be messier.
2. It's best to use a cast iron skillet to cook your cornbread because it gives a great crust, but you can use glass or metal baking pans as well. The ingredients are for 6 "batches" of cornbread. I double a regular recipe 3x.
3. Preheat your oven to 350°F. Put a little oil in your cast iron and put it in the oven as it preheats.
4. Mix your dry ingredients well. I strongly suggest measuring.
5. In a separate bowl, mix your wet ingredients. Mix well.
6. Combine your wet and dry ingredients until just combined but do not overmix. Pour into your hot cast iron skillet. Cook about 20 to 25 minutes or until the top is golden and a butter knife comes out clean.
7. Repeat 3 times to make a batch of this amount.
8. While those cook, rinse your roasting pan and start chopping your onions and celery. Drain the clams, dice your smoked oysters, and add to your veggies in the roasting pan.
9. Check on your chicken. It's done when the meat starts pulling from the bone. You'll need to take your chicken out of the stock and put into a large bowl to cool down. Once it's cool, debone the meat and add the meat to your roasting pan.
10. Combine all dressing seasonings and spread a generous amount of seasoning mix over veggies and meats in the roasting pan. Mix well and repeat to your preferred taste.
11. By now, your cornbread should be done. Let it cool for 10-15 minutes then flip it into the roasting pan and use a wooden spatula to break up into smaller pieces. Then...you just dig in with your hands and mix everything!
12. Add your chicken stock to your cornbread mixture. I pour 4 cups at a time and combine until my mix is moist but not soaked.
13. Bake at 350°F for an hour.

TIPS AND TRICKS

This is great for freezing! I have a family of 7 and I make it at Thanksgiving and freeze half for Christmas.