



Southern Cornbread Dressing

Lowcountry Kitchen with Mark

For the Cornbread:

1 cup butter or margarine, divided
3 cups white cornmeal
1 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1½ teaspoons salt
4 large eggs
2 cups buttermilk

For the Dressing:

½ cup butter (1 stick)
3 cups diced celery
2 cups diced sweet onions
½ cup finely chopped fresh sage
3 cups soft, fresh breadcrumbs
4 cups chicken broth
4 large eggs, beaten
Salt and pepper to taste

How to Make It

1. Prepare the Cornbread

Preheat the oven to 400°F. Melt ½ cup butter in a 10-inch cast iron skillet. In a large bowl, whisk together cornmeal, flour, sugar, baking powder, and

salt. In a separate bowl, beat eggs and mix with buttermilk. Fold wet ingredients into dry until just combined. Pour batter into a hot skillet and bake 25–30 minutes until golden. Cool, then crumble into bite-sized pieces.

2. Build the Base

Melt remaining ½ cup butter in a large skillet. Sauté celery and onions over medium heat until soft (about 5 minutes). Stir in fresh sage and cook 1 minute more—this is where the magic happens.

3. Combine Everything

In a large bowl, mix crumbled cornbread, breadcrumbs, and sautéed veggies. Pour in chicken broth and beaten eggs. Season with salt and pepper. Gently fold until everything is moistened but not mushy.

4. Bake to Perfection

Transfer to a buttered 9x13 baking dish. Bake at 350°F for 45–50 minutes, until the top is golden and set.

The Lowcountry Kitchen Truth

Real Southern cornbread dressing is about fresh ingredients, tradition, and patience. Fresh sage makes the difference. Unlike Northern stuffing, this Southern classic is moist, creamy, and full of golden cornbread flavor—essential for any holiday table.

Pro Tips

Make cornbread a day ahead for better crumbling.

Use fresh sage if possible—it's a game changer.

Serves 10–12 and freezes beautifully.

Make ahead: Assemble the night before, bake when ready.