Hikari's Cornbread & Dressing

Ingredients

Cornbread

- ~330-400g buttermilk (whole)
- ¾ cup (140g) self-rising cornmeal mix (I use Martha White)
- ¾ cup (120g) self-rising flour (I use Martha White here as well)
- 1 egg
- ¼ cup (55g) vegitable oil
- 2-3g (Heaping teaspoon) onion powder
- 1-2g (teaspoon) granulated garlic
- 3-5g (Tablespoon) mayo (I use hellman's)
- 1g (half teaspoon) baking powder
- .5g (half teaspoon) baking soda
- .5g (half teaspoon) black pepper

Instructions

- Heat oven to 400 degrees.
- Mix dry ingredients, then add egg, oil and buttermilk until pancake consistency.
- Pour batter into seasoned cast iron skillet (with a small amount of oil in pan).
- Cook for 20 minutes or until lightly golden on top.
- Let stand for 1-2 minutes, then tap firmly on the side of pan in a twisting motion to break loose.
- Turn out onto plate. Enjoy ;D

Dressing

- 8 tablespoons butter (1 stick)
- 3 medium onions, chopped
- 2 garlic cloves, chopped
- 2 1/2 teaspoons poultry seasoning
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup milk
- 3 eggs, lightly beaten
- 2 to 2 1/2 cups chicken stock or broth
- 2 tablespoons butter (To top before baking)

Instructions

- Heat oven to 400 degrees.
- In a medium bowl, stir together all ingredients for cornbread. Pour into a lightly greased 9-inch cast iron skillet. Bake for 20 to 25 minutes. Before using, crumble into small pieces.
- Heat butter over medium heat in a large pan. Add celery and onion and cook until soft.
- Add sage, poultry seasoning, salt, and pepper to onion mixture.
- In a large bowl combine crumbled cornbread and toast.
- Whisk together milk and eggs and add to bowl. Stir in 2 cups of chicken broth.
- Stir in onion mixture. The mixture should be very moist. Add more broth if necessary.
- Transfer to a greased baking dish. Cut butter into small slivers and scatter on top of dressing.
- Bake at 350 degrees for 30 minutes, or until it turns light brown on top.

Notes

Note: The cornbread should be made a day or two in advance.