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### **Cornbread Dressing**

Serves 10 to 12

Total Time: 2 hours

In *The Twisted Soul Cookbook: Modern Soul Food with Global Flavors*, author, chef, and Atlanta restaurateur Deborah VanTrece includes the following: “This book is dedicated to all the women in my life who have shaped me and given me a strong foundation.” And among all the creative spins she takes to breathe new life into Southern and soul food classics—think deviled egg po’ boy, Boursin cheese grits, lobster beignets with vanilla bean rémoulade, and deep-fried fish

bone brittle (one of Toni Tipton-Martin’s favorites)—she offers a Cajun cornbread dressing that we can’t resist. Cornbread dressing is dotted with fresh vegetables and andouille sausage and baked with just enough eggs and savory chicken broth to achieve a cohesive, set dish. Her dressing (generally in the South, folks say “dressing”; Northerners tend to call the dish “stuffing”) is also seasoned with fresh herbs and seasoning salt. Ours relies on Creole seasoning for oomph. We brush it with melted butter before baking to give the dressing a rich, crisp, golden top. We developed this recipe using Quaker Yellow Cornmeal.

## **Ingredients**

### *Cornbread*

1½ cups (7½ ounces) all-purpose flour  
1½ cups (7½ ounces) cornmeal  
3 tablespoons sugar  
1 tablespoon baking powder  
1 teaspoon table salt  
1¾ cups whole milk  
3 large eggs  
6 tablespoons unsalted butter, melted

### *Dressing*

2 tablespoons unsalted butter, plus 4 tablespoons unsalted butter, melted  
12 ounces andouille sausage, cut into ¼-inch pieces  
2 onions, chopped  
2 green bell peppers, stemmed, seeded, and chopped  
2 celery ribs, chopped  
4 slices bacon, cut into ¼-inch pieces  
1 tablespoon Tony Chachere’s Original Creole Seasoning  
2 garlic cloves, minced  
3 cups chicken broth  
1 cup whole milk  
3 large eggs, lightly beaten  
¾ cup chopped fresh parsley  
½ teaspoon pepper

## **Directions**

- 1 For the cornbread: Adjust oven rack to middle position and heat oven to 425 degrees. Spray 13 by 9-inch baking dish with vegetable oil spray.
- 2 Whisk flour, cornmeal, sugar, baking powder, and salt together in large bowl. Whisk milk, eggs, and melted butter together in second bowl. Whisk milk mixture into flour mixture until just about combined. Transfer batter to prepared dish. Bake until cornbread is golden brown and toothpick inserted in center comes out clean, about 20 minutes.

3 For the dressing: While the cornbread bakes, melt 2 tablespoons butter in 12-inch nonstick skillet over medium-high heat. Add andouille, onions, bell peppers, celery, and bacon to skillet and cook until vegetables are softened, about 8 minutes. Add Creole seasoning and garlic and cook until fragrant, about 1 minute. Transfer sausage mixture to large bowl.

4 Turn hot cornbread onto rimmed baking sheet and break into small pieces with two forks. (Cooled, crumbled cornbread can be transferred to zipper-lock bag and stored at room temperature for up to 24 hours.)

5 Transfer crumbled cornbread to bowl with sausage mixture. Add broth, milk, eggs, parsley, and pepper and stir to combine. Transfer dressing to now-empty dish and spread into even layer (do not pack down). Using side of rubber spatula or wooden spoon, create ridges about ½ inch apart on top of dressing.

6 Brush top of dressing with remaining 4 tablespoons melted butter. Bake until browned and crisped on top and heated through, about 35 minutes. Let cool for 10 minutes and serve.

To Make Ahead: At end of step 5, let dressing cool completely. Cover baking dish with plastic wrap and refrigerate for up to 24 hours or wrap in additional layer of aluminum foil and freeze for up to 1 month. To serve, thaw overnight in refrigerator if frozen. Proceed with step 6, extending baking time by 15 minutes and covering with foil for final 10 minutes of cooking if top begins to get too dark.

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