

Grandmas Southern Cornbread Dressing Recipe

Grandmas Southern Cornbread Dressing Recipe - This is just plain traditional dressing. No oysters, no nuts, no sausage. Just pure Southern dressing. Posting here so the recipe will be saved for my granddaughter. Finally - authentic recipe (no eggs or milk)!. Use roasted chicken or turkey pan drippings for deep down flavor instead of the chopped giblets, also can toast and crumb 6 slices white bread and add to cornbread crumble. I've enjoyed making this rich homemade dumpling recipe for over 40 years. Every time I serve it, I remember my southern grandma, who was very special to me and was known as an outstanding cook. If you were raised in the South, you grew up eating stewed potatoes at least a couple of times a month, if not every week. Served with cornbread and blackeyed peas, stewed potatoes were a real treat from any proper old Southerner's childhood.