Oh. My. God. Did I just create the best Thanksgiving dressing ever? Why yes, yes I did. You’re welcome. I got all the flavors of classic dressing (that’s stuffing to you Northerners)—onion, celery, sage—and suspended them in a creamy one-pan cornbread. With this recipe, I’ve saved you the step of baking a whole loaf of cornbread just to crumble into a side dish. Anything I can do to make your home cooking easier and tastier, I’ll do. This just saved you a whole lotta time on Thanksgiving and it’s gonna get you a whole lotta praise. Don’t forget to infuse this recipe with love in every bite, just like they do at God’s Love We Deliver.

~ Carla Hall
Ingredients:

4 tablespoons unsalted butter, softened
1 onion, finely diced
1 celery stalk, finely diced
Kosher salt
1/2 teaspoon poultry seasoning
2 cups whole milk
1 tablespoon sugar
1 cup fine yellow stoneground cornmeal
1 cup fresh corn kernels
1 teaspoon baking powder
3 large egg

Serves 8 to 12

Method:

1. Preheat the oven to 350°F. Use 1 tablespoon butter to generously grease a shallow 3-quart casserole, Dutch oven, baking dish or 4 (6?) ramekins.
2. Melt the remaining 3 tablespoons butter over medium heat in a large pot. Add the onion, celery, and 1½ teaspoons salt. Cook, stirring occasionally until translucent and just tender, about 4 minutes. Add the poultry seasoning and stir for 1 minute.
3. Add the milk, sugar, and 1 cup water and bring to a boil. Continuously whisk the mixture while you pour in the cornmeal in a slow, steady stream. Keep whisking while the mixture bubbles rapidly until the cornmeal has absorbed all the liquid and is thick and smooth, about 5 minutes. Remove from the heat and stir in the corn and baking powder.
4. Whisk the eggs in a large bowl until pale yellow and very foamy with no liquid remaining. Add one-third of the beaten eggs to the cornmeal mixture and stir to loosen the cornmeal mixture. Add half of the remaining eggs and fold gently until incorporated, then repeat with the remaining eggs. Spread evenly in the prepared dish.
5. Bake until golden brown and set without any jiggling, about 25 minutes.
6. Serve hot or warm

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