



Kitchen Cheat Sheet: Jiffy Cornbread Casserole

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Tips and Extras

- Cornbread casserole can be frozen either baked or unbaked. Thaw overnight in the refrigerator before baking as directed in the recipe. If you've frozen it already baked then just warm it at 300F for 20 minutes.
- Save time during the holidays. Make this 2 to 3 days ahead of when you'll need it and store in the refrigerator, either cooked or uncooked. OR freeze up to 3 months ahead of time.
- Don't over-bake - it will get dry.
- Let the casserole stand for 10 minutes or so before serving to allow it to firm up.

Storage

Store

Store this Jiffy cornbread casserole in the refrigerator for up to 5 days, or freeze for up to 4 months. Cover with plastic wrap or put leftovers in an airtight container. A vacuum sealer works great, too.

If it's been frozen thaw overnight in the fridge before baking or reheating.

Reheat

Oven (Best for Texture)

- Preheat your oven to 350°F.
- Cover the casserole with foil to keep it from drying out.
- Optional: Add a little splash of milk or melted butter on top to bring the moisture back.
- Heat for about 20–25 minutes, or until warmed through.
- Remove the foil for the last 5 minutes if you want to crisp the top back up.

Microwave (Best for Speed, Not For Impressing Your Aunt Myrtle)

- Spoon out a portion into a microwave-safe dish.
- Cover with a damp paper towel.
- Heat in 30-second bursts, stirring in between, until hot. Usually takes about 1½ to 2 minutes total depending on your microwave.
- Bonus points if you add a tiny pat of butter on top before microwaving. You're welcome.

Skillet (For the Culinary Overachiever)

- Melt a little butter in a nonstick skillet over medium-low heat.
- Add your casserole and cover with a lid.
- Stir occasionally and heat for 5–7 minutes, until it's steamy and luscious.
- You might just re-crisp the bottom a bit, which is like finding the golden crust at the end of a rainbow.

Variations

- Add chili to the baking pan and spoon the corn casserole batter over it.
- Chop candied jalapenos up and add to the batter before baking.
- Red bell peppers, chopped and sauteed, are pretty AND delicious!
- Drain a can of RoTel tomatoes and add with the other ingredients.
- Stir in cooked, shredded chicken before baking or add it as a layer to the bottom of the casserole dish.
- Spoon cooked ground beef and a can of Ranch beans into the baking pan then add the batter. Bake as directed.

FAQs

Can I make cornbread casserole ahead of time?

You definitely can! You can make it ahead and store it unbaked or baked for a couple of days in the refrigerator or freeze for longer storage.

Does cornbread casserole need to be refrigerated?

Absolutely! Cover and refrigerate as soon as your meal is over.

How long does it last in the fridge?

A couple of days. If you are going to keep it more than 3 days go ahead and freeze it.

What goes with this casserole?

Ummm... everything? It's the perfect side dish. Seriously, I love it with BBQ, ham, turkey, chicken... anything you'd serve corn with. For a normal meal, I would make it the only starch and not add potatoes or other starchy sides but for the holidays anything goes!

Does Jiffy Corn Casserole need eggs?

It depends. Most recipes do use one or two eggs to help bind everything and give it a slightly fluffier texture. But if you're out of eggs (or forgot them again), you can still make it work—it just might be a little softer and more pudding-like. Still delicious. Still not judging.

Nice to have

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These retro-look casserole dishes are so cute and perfect for everything from potlucks to holiday dinners.