



Kitchen Cheat Sheet: Crockpot Cornbread Stuffing

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Tips and Time Savers

- Don't make the herb stuffing mix you'll just need the mix itself - straight from the box.
- For a vegetarian option use cream of celery soup instead of cream of chicken and vegetable stock instead of chicken stock. Be sure to check your herb stuffing mix for animal products as well.
- 1 9x9-inch square of cornbread will make about 4 1/2 cups of crumbled. If you have a little more or a little less it's fine.
- Use cornbread that's a day or two old for best results.
- Get a head start on Thanksgiving. Make this crockpot dressing a day ahead by combining the dry ingredients in the crock. Cover and refrigerate overnight then finish the recipe the next day.
- If you like sausage in it just brown 1/2 pound of bulk pork sausage, drain, and stir into the dry ingredients before stirring in the egg mixture. Any way you make it it's the best stuffing I've ever had!
- This recipe was made in a 6-quart crockpot.

Storage

Remove crock pot dressing from the crock and place in an airtight container or cover with plastic wrap then refrigerate. Don't leave it out more than 2 hours before refrigerating.

If it's been left out over two hours or so while you chatted just go ahead and throw it away - it's not worth a night in the emergency room.

Leftover dressing can be stored in the refrigerator for up to 3 days - or frozen for up to 3 months.

What goes with cornbread dressing?

- [Country Ribs](#)
- [Buttermilk Brined Chicken](#)
- [Deviled Chicken](#)
- [Herbed Baked Chicken](#)
- [Smothered Chicken](#)
- [Coca Cola Glazed Pork Loin](#)
- [Fried Pork Chops and Gravy](#)
- [Pork Tenderloin with Apples and Onions](#)

Variations

- In a time crunch? No time to make your favorite homemade cornbread recipe? Cut some corners and use store-bought cornbread that's already baked.
- The cornbread can be cubed or crumbled - whichever you prefer.
- For a vegetarian option use cream of celery soup instead of cream of chicken and vegetable stock instead of chicken stock. Be sure to check your herb stuffing mix for animal products as well.
- Cream of chicken soup brings in moisture and creamy flavor but you can use any cream soup you prefer.
- I love to add poblano pepper. You could use jalapeno, chipotle, bell pepper, or just leave it out.
- This is a great place to use up leftover cornbread muffins

FAQs

How do I keep my dressing from getting soggy?

Use day-old cornbread, don't drown it in stock, and remember the eggs are your binder. Fluffy, not mushy—that's the goal.

Can I double this crockpot cornbread dressing recipe?

Not in one pot. If you need more, run two crockpots side by side or switch to oven-baking in a big casserole dish.

Can I use Jiffy cornbread mix for this recipe?

As long as you bake it up into cornbread and let it sit for a day or so you can use whatever you want.

Can I make crockpot dressing without cream of chicken soup?

Yep. Cream of celery or cream of mushroom works fine, especially if you need a vegetarian option.

Can this be made ahead of time?

Yep. You can assemble it about a day ahead, but keep the cornbread part and the wet ingredients mixture separate. Store it in the refrigerator, tightly covered. Add the wet mixture and stir when you're ready to cook. Since you're starting from cold I'd give the slow cooker an extra hour or two.

What's the difference between stuffing and dressing?

Not much. Technically stuffing is cooked inside the bird and dressing is cooked separately and served alongside. However, these days they are interchangeable terms.

Nice to have

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⚡ [This Hamilton Beach 6-quart programmable slow cooker](#) is my holiday sidekick. It locks, probes, and basically babysits your dressing so you don't have to. The lid even clamps down for travel—perfect if you're hauling your cornbread dressing to Aunt Linda's. Dishwasher-safe, black stainless, and big enough for a feast without hogging counter space.

Get it here

<https://www.restlesschipotle.com/southern-cornbread-dressing/>