



Savory Cornbread Salad Delight

The First Bite That Hooked Me

The crunch of cornbread, the tang of vinegar, the pop of cherry tomatoes—this salad stole my heart at a summer potluck. A friend brought it, and I begged for the recipe after one bite. **Ever wondered how you could turn simple ingredients into something unforgettable?** The secret? Layers. Each forkful is a mix of creamy, crunchy, and savory. Try it at your next gathering—it'll vanish fast.

My Messy First Attempt

I once forgot to drain the bell pepper mix. The salad turned soggy, but my family still devoured it. **Home cooking isn't about perfection—it's about joy shared.** Now I double-check the draining step. Mistakes teach us, and hungry loved ones forgive. What's your

funniest kitchen fail? Share below!

Why This Salad Shines

- The ranch dressing soaks into the cornbread, making it rich but not heavy. - The black-eyed peas add earthy depth, balancing the sweet corn. **Which flavor combo surprises you most?** Is it the bacon with lemon zest or the peppers with dill? Vote in the comments!

A Dish With Roots

This salad blends Southern cornbread tradition with picnic-friendly layers. It's a twist on classic "cowboy caviar." *Did you know black-eyed peas symbolize luck in some cultures?* Serve it year-round, but it's perfect for summer BBQs. Got a family dish with a cool backstory? Tell us!



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Ingredients:

Ingredient	Amount	Notes
Green bell pepper	1/2 cup	Chopped
Yellow bell pepper	1/2 cup	Chopped
Red bell pepper	1/2 cup	Chopped
Red onion	1 cup	Chopped
Apple cider vinegar	1/2 cup	
Coarse Kosher salt	2 teaspoons	
Sugar	2 teaspoons	
Ground black pepper	1/2 teaspoon	
Cooked cornbread	8-10 cups	Cut into 1-inch pieces
Bacon	1 cup	Cooked and crumbled
Multicolored cherry tomatoes	2 cups	Halved
Corn kernels	2 cups	Canned or frozen and thawed (pat dry)
Canned black-eyed peas	30 ounces	Rinsed and drained (2 cans)
Scallions	3	Trimmed and cut diagonally
Dry Ranch dressing mix	4 tablespoons	2 packets or 2 batches homemade
Whole milk	2 cups	
Mayonnaise	2 cups	
Buttermilk	1 cup	
Apple cider vinegar	2 tablespoons	
Fresh flat parsley	2 tablespoons Minced	
Fresh dill	2 tablespoons Minced	

Ingredient	Amount	Notes
Fresh lemon	1	Zested and juiced

How to Make Savory Cornbread Salad Delight

Step 1

See also [Pasta Caesar Salad Recipe A Classic Twist](#)
Chop all bell peppers and red onion. Toss them with black-eyed peas, vinegar, salt, sugar, and pepper. Cover and chill for 1-2 hours. This lets flavors meld. (Hard-learned tip: Pat corn and peas dry to avoid soggy salad.) **Step 2** Whisk ranch mix, milk, mayo, buttermilk, vinegar, herbs, lemon zest, and juice. Blend until smooth. Chill dressing if made ahead. Stir well before using. **What's the best herb swap for dill? Share below!** **Step 3** Layer dressing, cornbread, bacon, tomatoes, corn, and pepper mix in a trifle dish. Repeat layers twice. End with a drizzle of dressing. **Step 4** Top with scallions just before serving. Let sit 10 minutes so cornbread soaks up flavors. Serve chilled or at room temp.
Cook Time: 20 minutes **Total Time:** 2 hours 30 minutes **Yield:** 8 servings **Category:** Side Dish, Salad

3 Twists on This Crowd-Pleaser

Vegetarian Skip bacon. Add smoked paprika or crispy chickpeas for a smoky crunch. **Spicy** Toss in diced jalapeños or hot sauce to the dressing. Kick it up! **Summer BBQ** Swap black-eyed peas for grilled corn and fresh basil. Lighter, brighter vibes. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Perfect Pairings

Serve with grilled chicken or pulled pork for a hearty meal. Garnish with extra herbs or crumbled cheese. Drink pairings: Iced sweet tea (non-alcoholic) or a crisp lager (alcoholic). Both cut the richness. **Which would you choose tonight? Tell us below!**



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Storing and Serving Tips

Keep this salad fresh by storing it covered in the fridge for up to 2 days. The cornbread softens over time, so serve it within 24 hours for the best texture. Freezing isn't recommended—the dressing separates and turns grainy. *Fun fact: My neighbor Jane swears by adding extra bacon just before serving for crunch.* Batch-cooking? Prep the dressing and chop veggies ahead, but layer everything day-of. Why this matters: Freshness keeps flavors bright and textures balanced. Ever tried a make-ahead salad trick? Share yours below!

See also - Wedding Gift Spaghetti Sauce Recipe

Common Fixes for Cornbread Salad

Issue 1: Soggy cornbread? Drain the bell pepper mix well and pat corn kernels dry. Issue 2: Dressing too thick? Whisk in a splash of milk until creamy. Issue 3: Salad bland? Add a pinch of smoked paprika or hot sauce. Why this matters: Small tweaks save time and boost taste. Did your version need a fix? Tell us how you adjusted it!

Your Questions Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free cornbread mix and check ranch seasoning labels. **Q: How far ahead can I assemble it?** A: Layer it 2 hours before serving to avoid sogginess. **Q: Any swaps for buttermilk?** A: Mix 1 cup milk with 1 tablespoon lemon juice—let it sit 5 minutes. **Q: Can I halve the recipe?** A: Absolutely. Use a smaller dish and adjust layers evenly. **Q: Best sub for bacon?** A: Try smoked almonds or sun-dried tomatoes for a veggie twist.

Until Next Time

Hope this salad becomes a staple at your table like it is at mine. Tag **@SavoryDiscovery** on Pinterest with your creations—I'd love to see your twist! Happy cooking! —Elowen Thorn.

Yummy!

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Savory Cornbread Salad Delight

Author: Elowen Thorn

Cooking Method:[Mixing Chilling](#)

Cuisine:[American](#)

Courses:[Side Dish Salad](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **minutes**

Rest time:**2 hours**

Total time: **2 hours 20 minutes**

Servings: **8 servings**

Calories: **1031 kcal**

Best Season: Summer

Description

Experience the delightful contrast of textures and flavors with this

Savory Cornbread Salad Delight, featuring a mix of fresh vegetables, cornbread, and a creamy ranch dressing.

Ingredients

- ▢ ½ cup green bell pepper, chopped
- ▢ ½ cup yellow bell pepper, chopped
- ▢ ½ cup red bell pepper, chopped
- ▢ 1 cup red onion, chopped
- ▢ 1/2 cup apple cider vinegar
- ▢ 2 teaspoons coarse Kosher salt
- ▢ 2 teaspoons sugar
- ▢ ½ teaspoon ground black pepper
- ▢ 8-10 cups cooked cornbread, cut into 1-inch pieces and loosely measured *
- ▢ 1 cup bacon, cooked and crumbled
- ▢ 2 cups multicolored cherry tomatoes, halved
- ▢ 2 cups corn kernels, canned or frozen and thawed (pat dry)
- ▢ 30 ounces canned black-eyed peas, rinsed and drained (2 cans)
- ▢ 3 scallions, trimmed and cut diagonally
- ▢ 4 tablespoons dry Ranch dressing mix (2 packets or 2 batches homemade)
- ▢ 2 cups whole milk
- ▢ 2 cups mayonnaise
- ▢ 1 cup buttermilk
- ▢ 2 tablespoons apple cider vinegar
- ▢ 2 tablespoons fresh flat parsley, minced
- ▢ 2 tablespoons fresh dill, minced
- ▢ 1 fresh lemon, zested and juiced

Instructions

1. In a large mixing bowl, combine the green bell pepper, yellow bell pepper, red bell pepper, red onion, black eyed peas and apple cider vinegar, salt, sugar and black pepper, tossing to coat. Cover and chill for 1-2 hours.
2. When ready to assemble, remove the bell pepper mixture and drain any excess liquid. Make the dressing (below). Prepare the other items to easily assemble in the trifle dish or other large glass bowl.
3. Spread about $\frac{1}{2}$ cup of the dressing in the bottom of the bowl. Add about 2 cups of the cornbread, topped with 2 tablespoons of crumbled bacon, $\frac{1}{2}$ cup of the cut tomatoes, $\frac{1}{2}$ cup of the corn and $\frac{1}{2}$ cup of the bell pepper mixture. Measurements do not have to be exact.
4. Top these first layers with about 1 cup of the dressing and repeat, attempting to layer evenly into 3 even sections, ending with another drizzle of the dressing. Top with scallions when ready to serve.
5. In a mixing bowl using a whisk, combine the dry ranch seasoning mix, milk, mayonnaise, butter, apple cider vinegar, parsley, dill and the juice and zest of one fresh lemon. Blend until well mixed. This can be made ahead of time, covered and refrigerated up to 1 day in advance. Whisk briskly to mix before using.

Notes

Cornbread can be purchased cooked at your local bakery in the form of loaf bread or muffins or use 2 boxes of Jiffy cornbread mix or use our homemade Jiffy blend to make your own!

Keywords: Cornbread, Salad, Ranch, Bacon, Vegetables

See also Tater Tot Casserole Recipe