



Kitchen - Side - Fall

Holiday Herb Stuffing

Serves 4

Ingredients

1 lb. crusty bread cut to bite-size cubes, or dried bread cubes (about 10 cups)
2 medium onions, chopped
4 celery ribs, chopped
1 Tbs Poultry Seasoning Blend
1 stick unsalted butter
1-1/2 cups chicken broth
1/2 cup water
1 egg, beaten
Salt and pepper, to taste



Instructions

1. If using fresh bread, toast bread in large baking pan or cookie sheet, turning once, until dry (25-30 minutes). If using dried bread cubes, skip this step.
2. In a large skillet, sauté onions and celery in butter. Stir occasionally, until celery is softened (10-15 minutes).
3. In large bowl, add vegetables, broth, water, egg, Poultry Seasoning, and salt and pepper to taste. Lightly toss.
4. Add to a casserole dish and bake at 325°F until hot and golden brown on top. If stuffing a turkey, cool, uncovered, before stuffing the bird.



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