

TRDITIONAL BREAD STUFFING

With Herbs, Celery and Dried Cranberries

INGREDIENTS:

¾ C. Butter
2 Large Stalks of Celery
1 C. Onion
3 Tbs Dry-Rubbed Sage
2 Tsp Ground Rosemary
½ C. Sweet Dried Cranberries
½ C. Homemade Chicken Stock (Or Broth from Turkey)
9 C. Seasoned Bread Cubes
(Vary According To Desired Moistness)

PREPARATION:

Melt butter over low heat in a medium sauce pan. Sauté onion and celery until clear and tender. Mix all remaining ingredients together in a large bowl varying stock and bread crumbs to desired consistency. Pack lightly into a buttered 13x9 baking dish. Bake at 325°F for 45 minutes covering with foil the first 30 min. Serves 10

Note: I like a moist stuffing because of the lovely taste of homemade stock and butter. I also love lots of sage, so taste as you go along. Use less broth if you like drier, lighter dressing.