

# Traditional Stuffing

Servings: 1



## Ingredients

- 8 cups dried white bread cubes
- 1 cup chopped celery about 2 stalks
- 1/4 cup chopped onion
- 1/2 cup chopped carrot
- 1/4 - 1/2 cup butter
- 1 Tablespoon snipped fresh parsley (optional)
- 1/2 teaspoon poultry seasoning
- 1/4 teaspoon pepper
- 1-1 1/3 cups chicken broth

## Instructions

1. Slice bread into one inch cubes and place on a baking sheet.
2. Bake at 300 degrees for 10-15 minutes, stirring a couple of times.
3. In a large skillet cook celery, onion and carrot in butter over medium heat, for 7-10 minutes, or until tender.
4. Stirring occasionally.
5. Remove from heat, stir in poultry seasoning, pepper and parsley, if using.
6. In a large bowl combine celery mixture with dried bread.
7. Pour the broth over the mixture. Add enough to moisten the bread and gently stir to combine.
8. Place in a 2-qt casserole and bake covered for 30-45 minutes.
9. Uncover the casserole dish the last 5-10 minutes of baking.

## Notes

I allow the bread to air dry in addition to drying it in the oven. I use about half a load of bread and what I don't use I store in a bag and make french toast with it, since I ripped the bread package, but don't feel like you have to do it that way. This can easily be doubled if you need to feed a larger group. The amount of broth you use will depend on how moist you want the stuffing to be, prior to baking. I make sure it is all wet, but not necessarily soggy.

Adapted from Better Homes and Gardens