

BASIC BREAD STUFFING

(Makes approximately 25 servings)

Ingredients:

1/4 cup butter

3-4 medium celery stalks, finely chopped

1 medium onion, finely chopped

2 tsp. each dried sage and dried savoury

1 tsp. salt

1 1/2 tsp. each dried thyme and black pepper

1 loaf white bread, crumbled

1 1/2 cup chicken stock or giblet stock

Directions:

In a large skillet over medium-high heat, melt butter. Add celery and onions. Cook until tender (5-8 minutes). Stir in sage, savoury, salt, thyme and pepper. Mix well.

Place bread crumbs in a large bowl and pour onion mixture over top. Toss with your hands until well mixed. If not moist, stir in a little stock.

Place stuffing in a greased casserole dish and bake for 30 minutes at 325°.