

Bread Stuffing



350°
60 minutes
25 servings

1. Chop onions until you have approximately 1 cup. Chop celery until you have approximately 3-4 cups.
2. In a frying pan sauté celery and onion in approximately 1 C. margarine.
3. In a large bowl, combine 10-15 c. of bread cubes (approximately 1 – 2 loaves of bread) and 1 bag of stuffing mix.
4. Pour 1 large can (49 oz) of chicken or vegetable broth over the bread. Add sauted vegetables and mix thoroughly.
5. Add seasonings to taste:
 - ½ tsp. salt
 - ½ tsp. pepper
 - 1 tsp. poultry seasoning
6. Beat and mix into the bread mixture 4 eggs.
7. Put into casserole and bake at 350° for 60 minutes (45 minutes if re-heating).