

GG's Bread Stuffing

A must-have Thanksgiving Classic that can be made GF!



1.5 C. YELLOW
ONION, CHOPPED

1 C. CELERY,
CHOPPED

3/4 C. BUTTER

2 EGGS

1 LB/10 - 12 C.
BREAD CRUMBS
(REG OR GF)

1 TSP PEPPER

1 TSP SALT

1/4 C. PARSLEY, CHOPPED

1 TBSP EA. FRESH SAGE,
ROSEMARY, THYME OR

1/2 TSP EA. POULTY

SEASONING

2 - 2.5 C.

CHICKEN BROTH



Dry bread by letting it sit in a covered bowl for 1-2 days or toast at 250°. Cut into cubes and set it aside in a bowl.



Preheat oven to 350° and grease a 9x13 baking dish.

In a skillet, melt the butter and sauté onion & celery. Add to bread mix. Add herbs, salt & pepper. Mix well.

In a medium bowl, whisk eggs. Add chicken broth, whisk together. Pour over bread mix and mix well.



Pour mixture into baking dish.

Cover with foil and bake for 35-45 mins.
Remove foil and bake for 10-15 mins until top is browned.

BUDAFUL



HARVEST