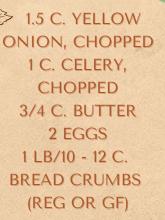
GG's Bread Stuffing

A must-have Thanksgiving Classic that can be made 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

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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.



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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.