

Starters, Sides, and Complements

Herbed Stuffing

**Vegetarian*

This bread stuffing recipe works well both cooked inside and outside the turkey. It's a great way to use up stale bread. So consider making as a side dish during other times of the year.

You'll Need

- 1 cup butter
- 2 cups celery, chopped
- 1/3 cup onion, chopped
- 2 tablespoons parsley flakes, dried
- 2 teaspoons poultry seasoning
- 2 teaspoons sage, dried
- 1 ½ teaspoons seasoned salt
- 12 cups dry bread cubes
- 13 ounces chicken broth



Directions

- Melt butter in large skillet, sauté celery and onion until onion is transparent.
- Stir in next four ingredients.
- Place bread cubes in large bowl; stir in onion and celery mixture.
- Add chicken broth; toss to combine.
- Stuff loosely into neck and breast cavities or place stuffing in casserole dish.
- If placing in casserole dish, bake covered in a 325 F oven for 45 minutes.

Play with Your Food

- You can switch up the seasonings to your liking. Try rosemary or tarragon instead, or in combination with the parsley.
- If you need a vegetarian version of the stuffing use vegetable broth instead of the chicken broth.