



Favorite Bread Stuffing (Low-Fat)

SERVINGS: 4+

COOKING TIME: 30-35 MIN

Ingredients:

1/2 cup water	1/2 teaspoon thyme
1 onion, chopped	1/2 teaspoon marjoram
3 cups sliced mushrooms (about 1/2 lb.)	1/2 teaspoon sage
2 celery stalks, thinly sliced	1/8 teaspoon black pepper
4 cups cubed bread	1/2 teaspoon salt
1/3 cup finely chopped parsley	1 cup very hot water or vegetable stock



Directions:

Heat 1/2 cup water in a large pot or skillet. Add the onion and cook 5 minutes. Add the sliced mushrooms & celery and cook over medium heat, stirring occasionally, until the mushrooms begin to brown, about 5 minutes. Preheat oven to 350F. Stir in bread & spices, salt & pepper.

Lower the heat & continue cooking for 3 minutes, then stir in the water or stock, a little at a time, until the dressing obtains the desired moistness. Spread in an oil-sprayed baking dish, cover & bake for 20 minutes. Remove the cover and bake 10 more minutes