



Slow Cooker Stuffing

SERVINGS: 4+

COOKING TIME: 1-2 HOURS

Ingredients:

1 stick butter or margarine	1 1/2 teaspoon salt
1 cup onion -- finely chopped	1/8 teaspoon pepper
1 cup celery -- finely chopped	1 1/2 teaspoons poultry seasoning
1 can mushrooms -- (8 ounce) drained	12 cups toasted bread cubes
1/4 cup parsley -- chopped	2 eggs -- well beaten
	1 1/2 cups chicken bouillon



Directions:

Melt butter in skillet. Add onion and celery and sauté until tender. Stir in mushrooms and parsley. Combine seasonings and sprinkle over bread cubes. Add eggs, bouillon and onion mixture.

Toss thoroughly until well combined. Spoon lightly into slow cooker. Cover and set on high for 1 hour, then reduce to low and cook for 1 to 2 hours. 22 bread slices (24 ounce loaf) cubed and toasted for 15 minutes in a 300 oven.

Source: Butterball Makes Any Dinner Special Cookbook.