



Classic Stuffing

Serves 8

Ingredients:

8 tablespoons unsalted butter
2 onions
3 celery ribs
1/2 cup chopped celery leaves
1 lb firm white bread
1/4 cup fresh parsley
2 teaspoons poultry seasoning
1 1/2 teaspoons salt
1/2 teaspoon black pepper
2 cups turkey broth

Directions:

1. Preheat oven to 350 degrees F.
2. In a big skillet, melt the butter over medium heat; add in onions, celery, and celery leaves.
3. Cook, stirring often, until the onions are golden, about 8 minutes.
4. Scrape the vegetable mixture into a big bowl; mix in the bread cubes, parsley, poultry seasoning, salt, and pepper.
5. Gradually stir in about 1 1/2 cups of broth, until the stuffing is evenly moistened but not soggy.
6. Transfer stuffing to a lightly buttered casserole dish; drizzle with 1/2 cup broth, cover, and bake for 30-45 minutes (if you like crusty stuffing, remove foil the last 15 minutes of baking).

Holiday: Thanksgiving

RecipeIntro: Homemade like grandma used to make.

Season: Fall

Week: 201845

FeatureIntro: A stuffing everyone will love.