

Basic Stuffing

Featured in: Prairie Fare
November 10, 1999

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Ingredients:

- 1 cup butter (2 sticks)
- 1 cup diced onions
- 2 cups minced celery
- 8 cups day-old bread (about 14 slices), crusts and all, torn into small pieces
- 1 tablespoon rubbed sage, or to taste
- 1 cup finely chopped fresh parsley
- 1 tablespoon salt, or to taste
- 2 teaspoons black pepper, or to taste
- 2 cups (1 14.5-ounce can) unheated low-salt chicken broth, divided

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SERVICE

Directions:

- Melt butter in large skillet and add onions and celery. Cook until onions start becoming translucent, but do not allow onions to brown. Meanwhile, combine bread, sage, parsley, salt and pepper. Toss well to mix ingredients. Add butter and vegetables to bread mixture and blend together well. Adjust seasoning with additional salt and pepper, if desired. Pour broth over mixture, 1/4 cup at a time, mixing ingredients each time and testing for moistness. Stuffing should be moist but not soggy. Save any unused broth for the gravy. Place stuffing in a 13x9x2-inch buttered baking dish, cover tightly with buttered aluminum foil and bake at 350 F until the stuffing is heated through, about 45 minutes. Uncover and bake until the top begins to brown, about 15 minutes more. Serve immediately.

Makes 20 servings (1-2 cup each). Per serving 140 calories and 10 g (grams) of fat.

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