Slow Cooker Stuffing

12-13 c. dry bread cubes (equal to a 20 oz. loaf of bread)
2 eggs beaten
¼ c. dried parsley
1 tsp. salt
¼ tsp. pepper
½ tsp. sage
1½ tsp. poultry seasoning
3½ -4½ cups chicken broth (from can or box)
2 chicken bouillon cubes
2 cups finely chopped celery
1 c. finely chopped onion
1½ sticks or ¾ cups butter

Put bread cubes in slow cooker. Combine eggs and seasonings. Stir into bread cubes. Sauté* celery and onion in butter in 2 quart sauce pan. Lower heat; add chicken broth and bouillon cubes. Stir to dissolve. Stir into bread mixture in slow cooker. Cover. Cook on High 1 hour and then on Low 2 hours, stirring occasionally (not more than every 30 minutes). Variation: add 1 lb. loose sausage, browned and drained. Or use 6 cups cubed day old white bread and 6 cups cubed day old wheat bread to add flavor and fiber.

Recipe adapted from Kansas State Extension: [http://www.lyon.ksu.edu/doc41691.ashx](http://www.lyon.ksu.edu/doc41691.ashx)

*Heat until celery is fork tender.

Can you make stuffing in a slow cooker?

It is safe to make stuffing in a slow cooker if you follow these guidelines:

- The stuffing needs to be very moist.
- Fill the slow cooker loosely no more than 2/3 full.
- The lid should fit tightly on the slow cooker.
- Start cooking on the high setting for at least 1 hour before reducing the setting to low.
- Cook until the center of the stuffing reaches 165 °F as measured with a food thermometer.
- If these guidelines have not been followed, discard the stuffing.
- Consult your slow cooker manual for approximate times.
- NOTE: Never place frozen stuffing or other frozen food in a slow cooker.
- Do not make stuffing ahead of time and leave on counter before cooking—put stuffing in separate bowl and store in refrigerator until ready to cook in slow cooker.
- Food should not be stored in the crock for extended periods—it takes too long to heat a cold and cool a hot crock.
Stuffing Safely

- Never stuff the turkey in advance in an effort to save time.
- Once you have decided on a stuffing recipe, mix ingredients quickly and lightly stuff the washed cavity just before placing the bird in the oven.
- Chopping vegetable ingredients and bread preparation can be done in advance, but liquids and/or moist ingredients should not be added to dry ingredients until just before stuffing the turkey.
- Allow 1/2 to 3/4 cup stuffing per pound of turkey.
- Stuffing needs room to expand during cooking, do not over-stuff.
- The stuffing recipe may be more than your turkey can hold. Place extra stuffing in a greased pan or casserole dish and bake separately.
- Stuffing contains potentially hazardous ingredients, such as broth, eggs and meat, etc. That means these ingredients could cause illness if not properly cooked and stored.
- Stuffing must be cooked to a minimum temperature of 165°F to be safe.
- Stuffing should be removed from the cavity of the bird to a separate dish before carving the turkey.
- Do not leave stuffing and other leftovers out for more than 2 hours. Refrigerate leftovers immediately following the meal.
- Store leftover stuffing in the refrigerator and use within 1 to 2 days.
- Reheat leftover stuffing to 165 degrees F before serving.
- Turkey Basics: Stuffing{Spanish}
  For safety, prepare stuffing or dressing for the turkey according to these directions.