



# Noreen's Kitchen

## Thanksgiving Pan Stuffing

### Ingredients

#### Serves 12 to 14

9 cups of stuffing cubes	1 teaspoon salt
1 stick butter	1 teaspoon cracked black pepper
2 cups onions, chopped	1 teaspoon Herbes De Provence (optional)
2 cups celery, chopped with tops	2 tablespoons dried parsley or 1/2 cup fresh
4 to 6 cups turkey or chicken stock	2 tablespoons poultry seasoning blend

### Step by Step Instructions

Preheat oven to 350 degrees.

Melt butter in a large, deep skillet.

Add celery and onion and stir to combine.

Add seasonings and mix through. This will allow the essential oils in the dried herbs to come out into the stuffing.

Continue to cook the vegetables until the onions are just beginning to soften.

Turn off the heat and add the bread cubes to the pan and stir well to coat.

Pour 4 cups of stock into the pan and stir well, allowing the bread to soak up all the liquid. If you feel you need more liquid or that the stuffing is too dry at this point for your liking, add more stock or a bit of water until it reaches the desired consistency.

Transfer the stuffing to a baking dish and spread evenly.

Bake uncovered\* for 30 to 45 minutes or until heated through.

Remove from oven and allow to cool for 10 minutes before serving.

**\*\*NOTE:** If you prefer your stuffing to be soft all the way through and not have a crunchy top, cover the pan with parchment and foil so that the stuffing will retain all of its moisture. Everyone likes their stuffing a little different so make this yours and do it to your own taste.

**Enjoy!**