



Noreen's Kitchen

Basic Stuffing Bake

Ingredients

6 cups dry bread cubes or
1 bag stuffing cubes
4 tablespoons butter
1 cup celery, chopped
1 cup onion, chopped
1 tablespoon dried parsley

1 tablespoon poultry seasoning
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon cracked black pepper
3 to 4 cups of chicken or turkey stock

Step by Step Instructions

Preheat oven to 350 degrees.

Butter a 9 x 13 inch baking pan and set aside.

Melt butter in a large skillet over medium high heat.

Sautee' onion and celery until soft and onion is translucent.

Add in herbs and spices and sauté' for a few minutes. This will help the essential oils come out of the seasonings and give more flavor to your stuffing.

Add in bread cubes and stir well, making sure to coat completely with the vegetables, butter and spices.

Turn off the heat.

Add in about 2 cups of stock and stir well to combine. The bread will start to soften and break down a bit.

Pour stuffing mixture into the prepared baking pan.

Add 1 cup of stock over the top of the stuffing mixture.

Bake for 25 to 30 minutes or until the top is crunchy and the liquid is absorbed.

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

Enjoy!