

# Grandma Ford's Stuffing

**Author: Unknown**

**Category: Side**

**Servings: 12**

**Preparation Time: 20 min**

**Cooking Time:**

## **A note before you start:**

To be honest, in years past I've used good old StoveTop Stuffing. It's easy, quick, and tasty! However, this year I'm feeling nostalgic, so I'm going to make Mom and Grandma's recipe. My sister Jen found the recipe in our mom's recipe box. It looks pretty good for having been passed down three generations! Back in the day, mom used Wonder Bread for her stuffing. You can choose whatever type of bread you like best.

## **Ingredients:**

- 12 cups of bread cubes
- 12 TBSP of unsalted butter
- 1 cup of diced yellow onion
- 1 cup of diced celery
- 1/2 cup of chicken stock (optional)
- 2 TBSP of freshly chopped parsley
- 2 tsp poultry seasoning
- 1 1/2 tsp of dried sage
- 1 1/2 tsp of salt
- 1 tsp of black pepper

**Step 1:** In a large dutch oven melt the butter over medium heat. Add the onion and the celery and saute until tender (3-4 minutes)

**Step 2:** Add the bread and the seasonings. Mix thoroughly to coat all the bread cubes. For a moister stuffing, add chicken stock a little at a time.

**Step 3:** If you're not serving this right away, you can gently reheat in a casserole dish. Put 1/3 cup of chicken stock or water into the bottom of the casserole dish and put the stuffing mixture on top. The liquid will help steam the stuffing as it reheats. Bake at 350 degrees until it's warmed through.

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**Buon Appetito!**



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