

THANKSGIVING STUFFING

By Geri P



1 stick butter
2 cups chopped onion
2 cups chopped celery
2 pkgs. Hot dog buns, torn or cut in pieces
1 tbsp. poultry seasoning
Salt or salt substitute
2 cups vegetable broth or chicken broth

Melt butter in large stock pot.

Add onions and celery, stir until they become slightly soft.

Add cut up bread and stir around until all butter is absorbed.

Add vegetable broth a little at a time until all bread is moist but not wet.

Stuff it in your bird or put it in a Pam-sprayed casserole dish and bake covered for 30 minutes; uncover and put back in the oven for 10 minutes or so until the top gets crispy.

Note – the last time I made this I forgot the celery until right before I added the broth, so I microwaved the celery for one minute. It turned out nice, with a little crunch.