Instant Stuffing

Ingredients

- 4 cups large bread crumbs or pieces
- 1 tsp instant minced onion
- 1/4 tsp leaf sage, crumbled
- 1 tsp parsley flakes
- 1/2 tsp salt
- 1/2 tsp leaf thyme, crumbled
- 1/4 tsp pepper

To Use (per batch)

- 3 Tbsp butter
- 1/2 cup to 3/4 cup chicken broth

Optional Add-ins

- 1/4 cup minced celery, or
- 1/4 cup chopped nuts, or
- 2 Tbsp sesame seeds

Instructions

Making the Mix

1. Heat bread crumbs in a shallow pan at 350°F for 5-10 minutes, or until dry.
2. Combine dried crumbs with onion, parsley, thyme, sage, salt, and pepper in a large bowl.
3. Cover and store at room temperature. This keeps for weeks.

To Use

1. Melt 3 Tbsp butter and stir into the crumb mixture in a large bowl.
2. Add 1/2 cup to 3/4 cup chicken broth, stirring gently.
3. Place in a 4-cup baking dish; cover.
4. Bake at 350°F for 30 minutes, adding more broth if necessary.
5. If desired, vary the recipe by adding 1/4 cup minced celery, 1/4 cup chopped nuts, or 2 tablespoons sesame seeds.

Instant Stuffing

4 C. large bread crumbs or pieces
1 t instant minced onion
1 t parsley flakes
½ t. leaf thyme crumbled
¼ t leaf sage crumbled
½ t. salt
¼ t. pepper

Heat bread crumbs in shallow pan at 350° for 5-10 minutes or until dry. Combine with onions parsley, thyme sage, salt & peppers in a large bowl. Cover & store at room temperature. This keeps for weeks.

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To use Melt 3 T. butter; stir into Crumb~~s~~ Mixture in large bowl. Add ½ C. to ¾ C. Chicken broth. Stirring gently place in 4 cup baking dish; Cover bake 350° for 30 minutes, adding more broth if necessary recipe can be Varied by adding ¼ C. minced Celery or ¼ C. Chopped Nuts, or 2 tablespoons Sesame seeds.

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