

Traditional Sage Stuffing

1	large onion chopped
1 cup	diced celery
½ cup	butter
2 tbsp	sage
1 tbsp	savory
1 tbsp	thyme
1 tbsp	dried parsley
8 cups	cubed bread
1 ½ - 2 cups	chicken broth
2 tsp	salt
1 tsp	pepper

In large frying pan melt butter and sauté onion and celery. Once the onion and celery soften, add seasonings and parsley. Pour over cubed bread in large bowl. Pour broth into pan to deglaze and pour over the bread mixture. Stir till well blended. Place in a casserole dish, cover and bake at 350° for 1 ½ to 2 hrs.