

Herbed Thanksgiving Stuffing

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Ingredients:

8 tablespoons of unsalted butter.
2 large onions, chopped.
3 medium celery ribs, chopped.
1 medium granny smith apple, chopped.
½ cup of chopped fresh parsley.
1 ½ teaspoon of dried rosemary.
1 ½ teaspoon of dried thyme.
1 ½ teaspoon of dried marjoram.
1 ½ teaspoon of crumbled sage.
1 ½ teaspoon of salt.
½ teaspoon of freshly-ground black pepper.
1 lb of stale Italian or French bread, in 1-inch cubes.
1 ½ cups of turkey or chicken stock.

Directions:

In a large skillet, melt the butter over medium heat.

Add the chopped onions, chopped celery and chopped apple. Cook, stirring often, until the onions are softened (takes about 10 minutes).

Remove from the heat and stir in the parsley, rosemary, thyme, marjoram, sage, salt and black pepper.

In a large bowl, mix the cubes of bread with the onion mixture. Tossing the bread cubes, add the broth to moisten. Pack the stuffing lightly into a buttered 3½ quart slow cooker.

Cover and slow-cook on high (300°F) for 60 minutes. Reduce the heat to low (200°F) and slow-cook until heated through (about 3 hours 30 minutes).