

# Stove Top Stuffing

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*This recipe yields about 7 cups.*

## **Ingredients:**

6 cups of cubed bread.  
1 tablespoon of parsley flakes.  
3 cubes of vegetable, chicken or beef bouillon.  
¼ cup of dried minced onion.  
½ cup of dried minced celery.  
1 teaspoon of thyme.  
1 teaspoon of pepper.  
½ teaspoon of sage.  
½ teaspoon of salt.

½ cup of water.  
2 tablespoons of melted butter.

## **Directions:**

Preheat your oven to 350°F (180°C).

Bake the bread for about 8-10 minutes or until dry.

In a large bowl, toss the bread with all of the other ingredients until evenly coated.

Store in an airtight container. It will keep for 1-4 months.

To prepare, combine 2 cups of the stuffing mix with ½ cup of water and 2 tablespoons of melted butter.