



Slow Cooker Stuffing

PREP: 25 MINS COOK :8HRS 55 MIN TOTAL: 9HRS 20 MIN SERVINGS:16 YIELD: 16 SERVING

This is an easy way to make 'extra' stuffing for a large crowd, saving stove space because it cooks in a slow cooker.

1 cup butter or margarine	1 ½ teaspoons dried sage
2 cups chopped onion	1 teaspoon dried thyme
2 cups chopped celery	½ teaspoon dried marjoram
¼ cup chopped fresh parsley	1 ½ teaspoons salt
12 ounces sliced mushrooms	½ teaspoon ground black pepper
12 cups dry bread cubes	4 ½ cups chicken broth, or as needed
1 teaspoon poultry seasoning	2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Note

To make the slow cooker stuffing in the oven, prepare as directed using the full amount of broth. Transfer to a 9x13 inch baking dish or other large casserole dish. Bake uncovered for 45 minutes to 1 hour at 350 degrees F (175 degrees C).

This recipe is designed for use in a standard 4 quart slow cooker. Larger slow cookers will also work.

Laying a dish towel over the top of the crock and then putting the lid on helps keep extra moisture out of stuffing.

Cubes of breads should be half an inch by half an inch. Don't make larger than one inch.

If using store bought bread crumbs 4 1/2 cups chicken broth might be suffice . It all depends on the bread being used. If using French bread might only need 2 1/2 cups.

Can also add cooked up 1lb. Sage-flavored Jimmy Dean Sausage and reduce the amount of sage in recipe to 1/2 tsp.