



Crock Pot Stuffing



Ingredients

- 3/4 cup butter
- 1/4 cup onion, minced
- 1 1//2 cup celery
- 9 cups breadcrumbs
- 1 tsp salt
- 1/2 tsp ground sage
- 1/2 tsp thyme
- 1/4 tsp pepper
- 2 cups chicken broth
- 2 eggs, beaten

Directions

- Melt butter in skillet over medium heat.
- Add onion and celery and sautee.
- Pour bread cubes in large bowl.
- Pour butter and sauteed vegetables over crumbs and combine.
- Add seasonings.

Cook in crock pot on high 45 minutes, then low for 4 hours. Serves 10. Enjoy!

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