

Thanksgiving Stuffing Recipe

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Author: SAVORY SWEET LIFE

Recipe type: SIDE DISH

Prep time: 10 mins Cook time: 40 mins Total time: 50 mins

Serves: 8

Traditional Thanksgiving Stuffing Recipe

Ingredients

- 4 tablespoons butter or non-dairy margarine to keep it dairy-free
- 1 medium onion, chopped
- 3 celery stalks, cut crosswise in ¼" slices
- ½ teaspoon kosher salt
- 1 teaspoon ground sage
- 1 teaspoon dry thyme
- 10 cups dried unseasoned bread cubes (found in the bread section at the grocery
- 1½ cups chicken or vegetable broth
- 1 egg
- Optional garnish: ¼ cup fresh parsley, chopped

Instructions

1. Preheat oven to 350 degrees F. Melt butter in a large pan. Saute onions, celery, salt and thyme for 5 minutes on medium heat. Turn off heat. Add bread cubes and get them into the onion mixture. Slowly pour chicken broth over the bread cubes folding everything carefully so the bread cubes do not break apart too much. In a small bowl whisk the egg and add it to the stuffing mix. Continue to fold everything until the egg is incorporated. Scoop uncooked stuffing into a medium casserole dish and bake uncovered for 40 minutes or until nice and toasty on top.