Slow Cooker Thanksgiving Stuffing



This easy, flavorful Thanksgiving stuffing is made right in your NESCO Slow Cooker! Sautéed celery and onion combine with seasoned bread cubes and chicken broth, cooking low and slow to perfection. A classic holiday side, made hassle-free!
Your Key Ingredient:

NESCO Slow Cooker

Ingredients:

- 2 small yellow onions, diced
- 4 ribs celery, diced
- ⅔ cup butter
- 1 ½ tsp. poultry seasoning (or ½ teaspoon ground sage)
- Black pepper, to taste
- Salt, to taste

- 12 cups dry bread cubes
- 2 to 4 cups chicken broth (see notes)
- 2 tbs. chopped fresh parsley (or 2 teaspoons dried parsley)
- 1 tbs. fresh herbs (any combination of sage, thyme, or rosemary, or 1 teaspoon dried herbs)

Instructions:

1. Make sure your bread cubes are dry for optimal texture. You can dry them overnight or bake them in the oven at 300°F (150°C) for about 10-15 minutes, stirring occasionally, until they're dry but not toasted.
2. In a skillet over medium heat, melt the butter. Add the diced onions and celery and cook until they are softened, about 5-7 minutes. Stir in the poultry seasoning, black pepper, and salt, cooking for an additional 1-2 minutes to let the flavors blend. Remove from heat.
3. In a large bowl, combine the dry bread cubes, cooked vegetables, fresh parsley, and any additional fresh herbs. Gradually add 2 cups of chicken broth, tossing the mixture gently to combine. The bread should be moist but not soggy—add more broth if needed.
4. Lightly grease your NESCO 6 Quart Slow Cooker and pour in the stuffing mixture. Cover and cook on **low** for 3-4 hours or until the stuffing is heated through and reaches your desired consistency. If needed, add additional broth during cooking to keep the stuffing moist.
5. Once done, fluff the stuffing with a fork and serve warm. Enjoy your delicious, homemade stuffing!

Enjoy your Thanksgiving stuffing! This recipe makes about

8 servings, perfect for holiday gatherings.