

Slow Cooker Stuffing



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 cup butter
- 2 tsp. poultry seasoning
- 2 medium onions (diced)
- 2 cups celery (chopped)
- 6 cups cubed and dried white bread
- 6 cups cubed and dried brown bread
- 1/4 cup parsley (chopped)
- 1 tbs. fresh thyme, sage, or rosemary
- 3-4 cups chicken broth
- 2 eggs
- Salt & pepper to taste

Directions:

1. Heat butter over medium heat until melted. Stir in the poultry seasoning, black pepper and salt to taste.
2. Add chopped celery and diced onions and cook until softened. Cool Completely.
3. Place bread cubes in a large bowl. Add celery and onion mixture, parsley and herbs if using.
4. Add chicken broth a little at a time just to moisten. Gently stir. Stir in eggs.
5. Cover & refrigerate overnight if making ahead of time.
6. Place stuffing in your slow cooker and turn onto high for 30 minutes.
7. Reduce temperature to low and cook an additional 3-4 hours or until cooked through.
8. Enjoy!