

Classic Celery Stuffing

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A simple, classic recipe that takes center stage at any family dinner, this stuffing is delicious and easy to prepare! Crunchy celery and zesty onions are baked with aromatic sage, thyme, and marjoram into a savory stuffing. Serve with roast turkey, or as a side dish on it's own - no matter what the occasion, you will be reaching for seconds.

Ingredients:

2 c. celery, diced finely
3 c. chicken broth
½ c. onion, minced
½ c. butter
4 quarts bread crumbs OR dried bread, cut into small pieces
3 eggs, beaten
1 Tbsp salt
1 tsp black pepper
¼ tsp sage
¼ tsp dried thyme
¼ tsp dried marjoram

Directions:

1. In large saucepan melt butter over medium heat. Add onion and saute until soft, but not brown. Stir in celery and stir-fry for 1-2 minutes.
2. Slowly stir in chicken broth. Bring to a boil, cover, and simmer for 10 minutes.
3. Place bread crumbs in large mixing bowl. Add eggs, salt, pepper, sage, thyme, and marjoram. Add onion and celery mixture, and combine thoroughly, adding chicken broth if necessary.
4. Stuff turkey or chicken, if desired. Otherwise bake in a large casserole dish, uncovered, at 350 degrees F, for 35 minutes or until crispy and cooked through.

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