

Bread Stuffing

Ingredients:

These quantities are enough for a chicken.

For a turkey, multiply recipe 3 times.

*4 c gluten-free bread, cut into
inch cubes*

3 T butter or margarine

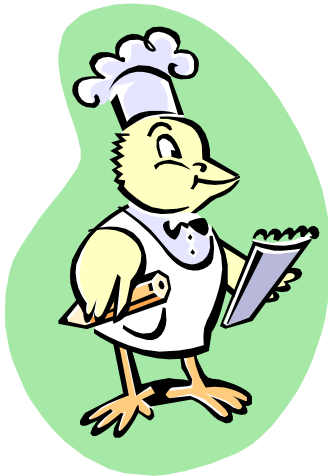
1/3 c onion, finely chopped

1/2 c celery, chopped

1 t salt

3/4 t poultry seasoning

Water



Directions:

Prepare bread cubes by cutting them into 1/2 inch cubes, set bread aside. Melt butter and add onions and celery and sauté until tender. Add the poultry seasoning, salt and stir. Add bread cubes and mix together well. For moist stuffing add a little hot water. Put any remaining stuffing in a greased casserole dish and bake for 45 minutes at 350 degrees until when a toothpick is inserted in to the center it comes out clean.

Makes approximately 1 quart.