



RECIPE NAME Crockpot Stuffing

FROM THE KITCHEN OF Cindy Hine, Banking Assistant

### INGREDIENTS & DIRECTIONS

4 cups chicken stock	1 cup onion
1 cup butter	2 eggs, beaten
1 - 8 ounce sliced mushrooms (optional)	1/4 cup chopped parsley
1 cup celery	1/2 teaspoon salt
2 teaspoons poultry seasoning	12 cups dry bread cubes

Melt butter in skillet, add celery, and onions, saute until tender. Stir in mushrooms, if using, and parsley. Sprinkle seasonings over bread cubes. Add eggs, stock, and onion mixture, and toss thoroughly. Spoon lightly into crockpot. Cook and cover on high for 1 hour; reduce to low and cook for 2-3 more hours. Can add chopped, cooked giblets if desired. Seasonings can be added/adjusted to your taste.