

Slow Cooker Stuffing

1 cup butter
2 cups chopped onions
2 cups diced celery
1 cup sliced mushrooms
14 – 16 slices dry bread, cubed
2 tsp poultry seasoning
1 ½ tsp salt
½ tsp pepper
2 eggs
¾ cup low sodium chicken broth

(Also add: minced garlic, chopped fresh thyme, parsley and sage)

(Other options: dried cranberries coarsely chopped, diced apple, chopped toasted pecans, chestnuts)

Saute onion, celery and mushroom (and garlic if using) in butter.
Combine bread cubes and seasonings (including fresh herbs) in large bowl.
Add sauted veggies to bowl.
Beat eggs with fork – add to chicken broth.
Toss with bread mixture to coat well.
Transfer to crockpot – cook on LOW for 6 – 8 hours