



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

TRADITIONAL SAVORY STUFFING

15 slices stale white sandwich bread	2 tablespoons dried parsley flakes
1 pound sliced fresh mushrooms	2 teaspoons poultry seasoning
1 large onion, diced	1 teaspoon salt
4 ribs celery, diced	¼ teaspoon ground black pepper
4 tablespoons butter	1 to 1 ½ cups chicken broth

1. Cut bread into ½ inch cubes. Spread out on jellyroll pan to keep drying out; set aside.
2. In large skillet over medium-high heat, sauté mushrooms, onion, and celery in butter until mushrooms are softened, about 7 minutes. Stir in poultry seasoning, salt, and pepper.
3. Place bread cubes in large bowl. Add vegetable mixture and stir to mix well.
4. Add enough broth to make bread moist.
5. Place stuffing in 9 x 13-inch baking dish that has been coated with no-stick cooking spray. Cover dish with foil.
6. Bake in 350 degree F oven for 30 minutes. For drier stuffing, uncover dish during last 10 minutes of baking time.

Makes 12- 1 cup servings.

