

Marie's Holiday Stuffing

This is my mom's recipe. I started helping her make this stuffing when I was a child, and now my sister and I both make it for our families and friends. At any gathering, everyone asks, "where is Marie's stuffing?" I hope you will love it as much as we do!



Method

In a large frying pan, melt butter on medium-low heat. Add the onions and celery and bring to a very low simmer.

Cook until vegetables are soft, adjusting the heat as necessary (about 10-15 minutes, depending on how thick the vegetables are – just don't burn the butter).

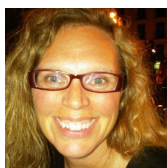
In a very large bowl, mix the cubed bread with all of the rest of the ingredients, stirring to make sure everything is moist and coated with the butter/vegetable mixture.

Pour stuffing into a large baking dish or bowl.

Bake at 350 F for about 90 minutes. Check it after an hour to make sure the top layer is not burning. If it looks a little dark, cover with foil for the last 30 minutes.

Shopping list:

- 1 cup finely chopped onion
- 3 cups chopped celery (with leaves)
- 2 cups butter
- 18 cups soft bread (cut into small cubes)
- 4 teaspoons salt
- 1 teaspoon pepper
- 2 beef bouillon cubes dissolved in one cup of water
- 1 cup salad croutons
- ¼ cup dried breadcrumbs



Contributed by
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One in a series of recipes contributed by our volunteers

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