



Meredith's Cranberry Stuffing

Ingredients

- 3/4 cup Butter
- ½ teaspoon Poultry Seasoning
- 1 cup diced Celery
- 1/4 cup minced Onion
- 1/4 cup coarsely chopped Dry Cranberries
- 10 cups Dry Bread Crumbs (equal to 12-14 pieces of bread)
- Salt and Pepper to taste
- 1 cup Chicken Broth (more if moist)

Directions

In a large sauce pan, melt the butter; add poultry seasoning, celery, and onion. Cook on low heat until the vegetables are tender. Remove from heat; stir in cranberries until well mixed. Add bread crumbs, salt, and pepper. Make sure all bread crumbs are lightly coated. (Do not stir too much or else bread crumbs will clump together.) Spread the mixture into greased a 9x13 inch glass dish. Pour chicken broth over the entire mixture. Use just enough broth so that the bread crumbs absorb the flavor and mixture is not too soft. Cover the dish with foil and bake at 325 degrees for 20–30 minutes. Remove foil and cook for an additional 15 minutes or until the top becomes a bit crispy.

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