

## Meredith's Cranberry Stuffing

### Ingredients

3/4 cup butter

1/2 tsp. poultry seasoning

1 cup diced celery

1/4 cup minced onion

1/4 cup coarsely chopped dry cranberries

10 cups of homemade dry breadcrumbs (14 bread slices cut into 1 inch cubes and left out over night to dry)

Salt and pepper to taste

About 1 cup of chicken broth

### Directions

1. Place butter in large pot and melt over medium low heat.
2. Stir in poultry seasoning, celery and onion. Cook on low heat for a few minutes to tenderize the celery and onions.
3. Remove pot from heat. Stir in cranberries.
4. Stir breadcrumbs gradually into the mixture. Add salt and pepper to taste. Make sure all breadcrumbs are lightly coated. (Caution: do not stir the mixture too long or else breadcrumbs will clump together.)
5. Place mixture into greased 9x13 glass dish. Spread out evenly.
6. Pour chicken broth over the entire mixture. Use just enough liquid so that the breadcrumbs absorb the flavor of the broth but do not float in it. All the liquid may not be used.
7. Cover dish with foil and bake in the oven at 325° for 20-30 minutes. Remove foil and cook for an additional 15 minutes so that the top becomes a bit crispy. Enjoy!