

Old Fashioned Sage Stuffing Casserole

By: Not Your Mother's Slowcooker Cookbook

Ingredients:

- 1/2 cup (1 stick) unsalted butter, or 1/2 cup olive oil
- 2 large yellow onions, chopped
- 4 ribs celery, chopped
- 1 tart apple, cored, and chopped, or 1 large carrot, chopped
- 1 small loaf French bread, cut into small cubes (6 cups)
- 1 7 oz. package seasoned stuffing mix or 2 cups crumbled day-old cornbread
- 1-2 tsp dried parsley
- 1 1/2 tsp dried sage
- 1 1/2 tsp dried thyme
- 1 - 2 tsp dried marjoram
- 1 tsp salt
- 1 tsp pepper
- 1 large egg, beaten (optional)
- 1 1/2 to 1 3/4 cups turkey or chicken broth, as needed
- 2 tbsp unsalted butter, cut into pieces

Instructions:

1. In a large skillet, heat the butter until melted over medium heat. Add the onions, celery, apple or carrot and cook, stirring occasionally, until softened, about 5 minutes. (if using olive oil, add all ingredients in large skillet and cook vegetables with olive oil.)
2. Put the bread and stuffing mix in a large bowl.
3. Add the dried herbs, salt and pepper and toss to combine.
4. Pour the sauteed vegetables over the bread cubes and mix together.
5. Add the egg and enough of the broth, stirring, until the ingredients are evenly moistened.
6. Taste to adjust seasoning.
7. Coat the crockpot with butter, olive oil or nonstick spray.
8. Pack the stuffing lightly into the crockpot.
9. Dot with the butter pieces and sprinkle with a few more tablespoons broth.
10. Cover and cook on HIGH for 1 hour.
11. Reduce the heat to LOW and cook until puffy and nicely brown around the edges, 4-5 hours.
12. The dressing can sit in the cooker, covered, on KEEP WARM for 2-3 hours before serving.
13. Serve hot right out of the crock.



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14. Refrigerate any uneaten dressing and serve/reheat within 24 hours of refrigeration.

Cooker: Medium round or oval

Settings and Cook Times: HIGH for 1 hour; then LOW for 4-5 hours.

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