

Helen's Bread Stuffing (simple + delicious!)

2 loaves of bread, cubed and let air dry on baking sheets for 2-3 days

1 medium onion, minced

2 stalks celery, minced

2 sticks melted butter (or margarine)

3 t. salt

½ t. pepper

2 t. poultry seasoning

Put the bread into a very large bowl. Add the seasonings and butter, and toss.

Add enough warm water just to moisten thoroughly. Lastly, add the celery and onion.

Put into a large, sprayed roaster pan. Bake covered for 1 hour in a 350 oven.

Remove lid and bake another 15 minutes. Enough for 8-10 big eaters!

Submitted by: Pat Shaffer-Gottschalk