

CROCKPOT STUFFING

CCWC – Gale Stanley

Ingredients

- 1 (8 inch) pan premade cornbread, crumbled
- 8 slices day-old bread, cubed and toasted
- 4 eggs, beaten
- 1 med. Onion, chopped
- ½ cup chopped celery
- 1-2 t. sage or poultry seasoning
- ½ t. black pepper
- 2 cans cream of chicken soup
- 2 T. butter

Directions

1. Lightly grease crock pot (or use liner for quick cleanup). Preheat oven to 350 degrees F.
2. Place bread cubes on sprayed or greased baking sheet. Bake them for 15-20 minutes, or until cubes are crispy and slightly browned. Toss them a couple times during bake time so they get brown on all sides.
3. Crumb cornbread into crock pot. Add the bread cubes with the cornbread in the crock pot. Add chopped onion and celery to the cornbread and stir to combine. Beat the eggs in a bowl, then add the two cans of soup and stir until thoroughly blended. Add the pepper and seasoning to the egg and soup mixture. Pour liquid mixture into dry ingredients and mix all ingredients until the mixture is coated evenly. Dot the top surface of stuffing mixture with the butter.
4. Cook on HIGH for 2 hours or on LOW for 3-4 hours.

Helpful Hints

- Slightly cook the celery and onions before adding them to the crock pot to assure that they are cooked thoroughly when the stuffing is done.
- You can substitute boxed cornbread stuffing or boxed stuffing mix if you are in a hurry. Adjust the amount of spices. You can add some water if you think the stuffing needs additional moisture.
- Feel free to add other ingredients that you may add to your regular stuffing – ground sausage, cranberries, chopped apples, additional spices, etc.