



Easy Stuffing



½ c butter

2 stalks celery, chopped fine

1 large onion, chopped fine

2 c chicken broth

¼ t fresh ground pepper

1 14-oz. pkg. Pepperidge Farm herb seasoned stuffing pkg.

In large saucepan, melt butter* over medium/low heat. Add celery and onion. Cook 5 minutes, stirring occasionally, or until vegetables are tender. Stir in broth and pepper. Add stuffing and toss gently. Spoon stuffing into buttered 9 x 13 baking dish. For moist stuffing, cover with foil. Leave uncovered for crunchier stuffing. Bake at 350°F for 30 minutes. (I cover with foil the first 15 minutes of baking and remove the foil for the final 15 minutes. Turns out crisp on top but moist on the bottom. Yeah, I'm a people pleaser.)

*healthier option: use only ¼ c butter to sauté vegetables and add ¼ c more broth