

Moist Poultry Dressing

Aunt Del

2 cans sliced mushrooms drained,
4 celery ribs chopped,
2 med onions chopped,
¼ c minced fresh parsley,
¾ c butter or margarine,
1 ½ pounds day old bread, - crust removed and cubed (about 13 cups),
1 ½ tsp salt,
1 tsp poultry seasoning, 1 ½ tsp sage, ½ tsp pepper,
2 eggs,
1 can (14 ½ ounce) chicken broth.

In large pan sauté the mushrooms, celery onions and parsley in butter until tender. In large bowl toss bread cubes with seasonings. Add the veggie mix. Combine eggs and broth. Add to the bread mixture and toss. Transfer to slow cooker. Cover and cook on low for 4 – 5

hours until eat thermometer reads 160. Yields
14 – 16 servings.