

Holiday Dressing

Makes 8 Servings

Ingredients

- ☐ 2 tablespoons water
- ☐ 1 yellow onion, chopped
- ☐ 3 carrots, chopped
- ☐ 3 stalks celery, chopped
- ☐ 1 teaspoon garlic powder
- ☐ 1 teaspoon poultry seasoning, ground sage or dried thyme
- ☐ 2 cups low-sodium vegetable broth, or chicken broth
- ☐ 11 cups stale bread (any type), cubed
- ☐ Salt and pepper, to taste

Directions

1. Preheat oven to 350 degrees. In a large pan over medium heat, add water, onion, carrots, celery, garlic powder and poultry seasoning. Cook, stirring from time to time until vegetables are tender (soft), about 6 to 8 minutes.
2. Mix bread, cooked vegetables, broth, salt and pepper in a large mixing bowl. Spoon into a greased 9x13-inch baking dish.
3. Cover with foil and bake 30 to 35 minutes. Remove foil and bake another 10 minutes, until golden brown on top.

Note: This recipe is referred to as "dressing" since it is not being stuffed into the turkey or other bird.

Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock

