## Ojnahs Witchen

Basic Bread Stuffing

- 3 tablespoons butter
- 1 large onion—chopped
- 2 cups chopped celery
- 1 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon sage
- 1/2 cup chopped parsley
- 11/2 cups broth or water
- 1 large loaf toasted egg bread (can use some whole wheat) broken into 2 inch pieces

Melt butter, add onion and celery. Stir in salt, pepper, sage and parsley. Add stock. Pour over toasted bread. Mix. Makes enough stuffing for an 18 pound turkey.

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