

Ingredients:

- 1 LB Bread (about 15 slices)
- 4 Tbsp Butter
- 2 Cups Onion, diced
- 1 Cup Celery, diced
- 2 ½ Cups Chicken Broth
- 2 Tbsp Parsley
- 2 Tbsp Poultry Seasoning
- ½ Tsp Salt
- ½ Tsp Black Pepper
- 2 Each Eggs



Instructions:

One day in advance: Lay bread out to dry. Bread should be stale before making this dish.

Cut bread into 1 inch cubes. Preheat oven to 250F.

Melt Butter in a large pot. Add onions and celery and cook for 3 minutes. After 3 minutes, add 2 cups chicken broth (reserve the ½ cup), parsley, poultry seasoning, salt, and black pepper. Cook for 3 minutes. Remove from heat.

In a small bowl, mix the two eggs and remaining chicken broth. Stir this mixture into bread cubes. Slowly stir in the broth/vegetable mixture to the bread mixture.

Grease/Spray a 9x13 baking dish. Place bread mixture into the baking dish. Cover the dish and bake for 30 minutes. After 30 minutes, remove foil and bake for another 25-30 minutes. Cook until the center is set and reaches 165F.

Remove from oven and let stand for 10 minutes.