



Mom's veggie stuffing

Servings: 0

Ingredients

Crockpot

1 1/2 loaves crusty bread(used 1 whole loaf Shepherds bread & 1/2 loaf Ezekiel bread

1 lg onion sliced, diced thin

16 oz veg broth

2 stalks celery sliced, diced thin

Basil

Rosemary

Thyme

Sage

Butter - approx 1 stick

Salt

Pepper

Optional - some shredded apple

Directions

The night before, tear bread into bite sized pieces, crust and all. Put into a shallow roasting pan and add all the herbs and salt and pepper to taste. Maybe start with 1 tsp each. can shred a little apple with the bread too. Toss all and put in oven or cabinet overnight.

In morning, melt butter, add broth and cook veggies till tender. put bread in buttered crockpot. Stir in veggie mixture till evenly coated. Cook on low approx 4 hrs. Can add more melted butter and broth for moister stuffing if desired.

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