Slow Cooker Stuffing

Description

This is an easy way to make extra stuffing for a large crowd, saving stove space because it cooks in a slow cooker. Very tasty and moist!"



Summary

Yield: 16
Prep Time: 10 hours
Category: Side Dish
Cuisine: American
Tags: Thanksgiving

Ingredients

- 1 cup butter
- 2 cup minced onion
- 2 cup chopped celery
- 1/4 cup fresh parsley
- 12 oz fresh mushrooms sliced
- 12 1/2 cup dried breadcrumbs
- 1 tsp poultry seasoning
- 1 1/2 tsp dried sage
- 1 tsp dried thyme
- 1/2 tsp dried marjoram
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 4 1/2 cup chicken broth
- 2 Eggs beaten

Instructions

Melt butter or margarine in a skillet over medium heat.

Slow Cooker Stuffing

Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl.

Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper.

Pour in enough broth to moisten, and mix in eggs.

Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.