

Schwietert Family Recipe | Crock Pot Stuffing

- ½ cup butter (use only what you need – but this does add a lot of flavor)
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup chopped fresh parsley
- 12 ounces sliced mushrooms
- 12 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons fresh sage
- 1 teaspoon fresh thyme
- (1/2 teaspoon dried marjoram)
- 1 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 cups chicken broth, or as needed *** start small (2 c) and add more to your taste
- no eggs used

Melt butter in a skillet over medium heat. 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.

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.

