

Grandma's Stuffing

Makes: 8 servings

Ingredients

- 10 cups** whole wheat bread cubes (or white bread or buns, dry)
- 1/3 cup** water
- 1/2 cup** onion (chopped)
- 1/2 cup** celery (chopped)
- 1 teaspoon** parsley, dried (or 1 Tbsp fresh parsley chopped)
- 1/4 teaspoon** salt
- 1/4 teaspoon** black pepper
- 1 1/2 cups** milk
- 1** egg (lightly beaten)
- 2** apple (medium, pared, cored and chopped, or 1/4 cup raisins optional)

Directions

1. Preheat oven to 350 degrees.
2. Put cubes in a large bowl. Set aside.
3. Put water in medium saucepan. Add onion, celery, parsley, salt and pepper. Cook for 5 minutes. Do not drain. Pour over bread cubes.
4. Stir in milk and egg. Gently stir in apples, and raisins, if desired.
5. Spoon into a greased 2-quart baking dish. Bake at 350 degrees for 1 hour.

University of Wisconsin, Cooperative Extension Service, A Family Living Program

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	150	
Total Fat	2.5 g	4%
Protein	7 g	
Carbohydrates	25 g	8%
Dietary Fiber	1 g	4%
Saturated Fat	1 g	5%
Sodium	330 mg	14%