



# Crockpot Stuffing

Serves 14-16

## Ingredients

6 Tbsp butter  
2 cups chopped celery  
2 cups chopped onion  
1/4 cup parsley flakes  
4 ounces of mushrooms  
12 cups of dry bread croutons  
1 1/2 tsp sage  
1 tsp thyme  
1/2 tsp marjoram  
2 Tbsp Daddy B's Southern Blend seasoning (season to taste)  
1 1/2 cups turkey broth  
2 eggs, beaten  
1/2 tsp baking powder

## Cooking Directions:

1. Melt butter in a skillet over medium heat. Cook onion, celery, mushrooms and parsley in butter, stirring often. Add the sage, thyme, Southern Blend seasoning, marjoram. Sauté until soft, about 7 minutes.
2. Spoon cooked vegetables over bread cubes in a large mixing bowl. Pour enough broth in to moisten, but not soupy. Best to stir while adding broth a little at a time.
3. Whisk the eggs and baking powder together and incorporate into the dressing. Gently stir everything together. Transfer mixture to slow cooker and cover.
4. Cook on High for 45 minutes, then reduce heat to Low and cook for 4 - 6 hours.