Bread Dressing

1/2 cup chopped Celery
1/2 cup chopped Onions
6 cups dry whole wheat bread cubes
2 Tbsp Parsley
1 tsp Sage
1/2 tsp Basil
1/2 tsp Onion powder
1/2 tsp Savory
1/2 tsp Thyme
2 Tbsp Chick Seasoning
1 1/2 cup Water

Preheat oven to 350° F

Simmer celery, onion, and seasoning in small amount of the water until tender. Add bread cubes and toss with the simmered onions and seasonings. Add water to the bread cubes. Cubes should be quite moist, but not lose their shape. Place on sprayed cookie sheet and bake at 350° F for about 45 min. For a more moist dressing, place in a casserole dish and bake. Serve with gravy of your choice.

Serving Tips: Place on a platter surrounded by baked potatoes. Delicious as a stuffing for butternut, acorn, or sweet meat squash.

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