

Stuffing Balls

INGREDIENTS

- * 2 loaves white bread (day old)
- * 4 stalks celery, chopped
- * 1 stick butter
- * 1 small onion, finely chopped
- * turkey broth
- * poultry seasoning, sage, salt, pepper

DIRECTIONS

Break bread into cube sized pieces, let dry overnight.

Melt the butter in a large skillet, add celery and onion, saute' until tender.

Pour butter, celery & onion over bread crumbs.

Add seasonings to taste

Add enough turkey broth to hold bread together, not sticky.

Shape bread into balls and bake until browned, at 350 degrees.

source:tomatohero.com