Slow Cooker Stuffing

Description

This is an easy way to make extra stuffing for a large crowd, saving stove space because it cooks in a slow cooker. Very tasty and moist!"

Summary

Yield: 16
Prep Time: 10 hours
Category: Side Dish
Cuisine: American
Tags: Thanksgiving

Ingredients

- 1 cup butter
- 2 cup minced onion
- 2 cup chopped celery
- 1/4 cup fresh parsley
- 12 oz fresh mushrooms sliced
- 12 1/2 cup dried breadcrumbs
- 1 tsp poultry seasoning
- 1 1/2 tsp dried sage
- 1 tsp dried thyme
- 1/2 tsp dried marjoram
- 1 1/2 tsp salt
- 1/2 tsp pepper
- 4 1/2 cup chicken broth
- 2 Eggs beaten

Instructions

Melt butter or margarine 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, and mix in eggs.

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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.