

## Wild Rice Stuffing – (serves 8)

- 1 Stick of unsalted butter
- 1 medium onion, chopped
- 4 stalks of celery, chopped
- 1 tsp. chopped garlic
- 1 can of wild rice, drained and rinsed
- 3 cups *Pepperidge Farm* Herb Seasoned Cubed Stuffing
- 1 Tbsp. Parsley Flakes
- ½ tsp. Poultry Seasoning
- ½ tsp. sage
- ½ tsp. black pepper
- 1 can chicken broth
- 4 slices of bacon, diced, browned and drained (optional)
- 2 eggs beaten OR ½ cup of Eggbeaters

**Method:** Sauté onions, celery and garlic in melted butter until tender. Remove from heat and fold-in all remaining ingredients EXCEPT eggs. Cool to room temperature and fold-in eggs. Place in a sprayed crock pot and cook on low for 4 ½ hours. (Don't open the crock pot) Serve and ENJOY!

(This is my own recipe. This is a moist, flavorful and easy stuffing) SDH