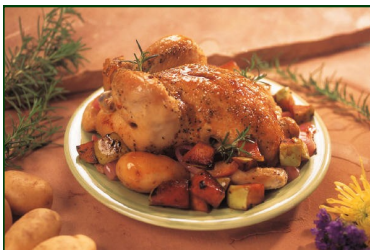




Poultry Seasoning

Olive green in color, with a strong sage aroma, this seasoning is a delightful blend of coriander, sage, thyme, allspice, marjoram and white pepper. It is especially designed for poultry, but can also be added to casseroles, barbecue sauces and herbed baked goods such as bread and biscuits.



682536 6/12 oz.

Classic Stuffing

Melt 1# of butter in a large sauté pan. Add 2 cups celery and 2 cups of chopped onion. Cook for about 5 minutes. Stir in about 32 oz. of unseasoned stuffing mix or cubed up dinner rolls or bread. Add approximately 4 cups of chicken stock or broth (until moistened to your liking). Then add 4 generous tablespoons of poultry seasoning. Taste mixture and adjust seasoning as needed. Place mixture in a baking dish and bake for about 30 min.

Note: You can add in cooked, crumbled sausage or ground beef after the breadcrumbs. You can also sauté some fresh-diced apples with the butter in the first step of cooking.