



# Quail Mountain Fresh Tasty, Simple Poultry Mix Stuffing

## Poultry Stuffing

- 1 Large onion, chopped
- 1 package Quail Mountain Fresh Herb Poultry Mix (Time, Sage, Marjoram), minced
- 1 Cup celery, chopped
- 1/2-3/4 cups chicken or turkey broth or bouillon
- 1/2 Cup butter (1 bouillon cube in 1/2 cup water)
- 1-2 eggs, slightly beaten
- 6 cups toasted bread cubes

Saute onion and celery in butter until limg and transparent. Put bread cubes into a large bowl. Toss beaten egg(s) into bread cubes. Add minced Quail Mountain Fresh Poultry Mix, onion and celery mixture bread cubes. Pour broth or bouillon in small amounts to mixture until desired moistness.

Makes stuffing for a 10-12 lb. turkey, 2 medium chickens or 6 Cornish Game Hens.

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