

POULTRY DRESSING

Preheat oven to 350°

Ingredients:

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| 2 cups finely diced celery | 2 cups diced onion |
| 1 tbsp. margarine | 1 tsp dried parsley flakes |
| 2 tbsp. poultry seasoning | 1 tsp ground sage (optional) |
- 1 lb. pork chops, pan fried until just cooked; cooled, then torn into small pieces
- 1 loaf Schar's artisan bread dried; broken into pieces (tear crusts into smaller pieces)
- 1 ½ to 2 cups of chicken broth

1. Using pan that fried the pork chops (with any rendered fat), add margarine and melt.
2. Saute celery and onion, stirring for about 10 minutes. Add ½ cup chicken broth and simmer for about 10 minutes; add torn pork pieces, stir well; simmer for an additional 10 minutes or until only a small amount of liquid remains.
3. Whip eggs, 1 cup of chicken broth and all spices until well mixed.
4. Add onion/celery/pork mixture to bread pieces and stir until evenly distributed.
5. Add egg/broth/spice mixture and stir well to moisten.
6. Taste; add a little sage if desired to suit yourself.
7. Bake at 350° for 15 minutes; cover with aluminum foil and bake for an additional 15 minutes.
8. Remove from oven, remove foil, mix in baking pan (add a little chicken broth if dry); and return to oven for an additional 5 to 10 minutes uncovered to create a very slight crispness.