

Boston Chicken Stuffing

Categories: Copycat, Dressings, Vegetables

Yield: 8 side dish

-Patdwigans fwds07a

10 oz Can sliced carrots; undrain

4 oz Can slices mushrooms; undrain

14 oz Can chicken broth

2 Ribs celery; cut 4-5 pieces

1 tb Rubbed sage

12 ts Poultry seasoning

1 tb Chicken bouillon powder

3 tb Bottled liquid margarine or

-melted butter or margarine

3 English muffins; cut into

-1/2" cubes with crumbs

8 oz Bag unseasoned croutons

1 tb Dry parsley; minced

2 tb Dry minced onion

When you open the can of carrots, run the blade of a paring knife through them right in the can so that you've reduced them to tiny bits without mashing them. Empty it then into a Dutch oven. Add the mushrooms; set aside. Empty the can of broth into the blender and add the celery along with the sage, poultry seasoning, bouillon powder and margarine. Blend a few seconds on high speed, only until celery is finely minced. Meanwhile, add the English muffin cubes, (crumbs too), croutons, parsley and onion to the Dutch oven. Pour blender mixture over and stir to combine with rubber bowl scraper until completely moist. Cover with a lid and bake at 350~ about 45 minutes to an hour or until piping hot. Refrigerate leftovers to use within a week. Freeze to use within 4 months.