



Thanksgiving Stuffing Balls

Ingredients

3 loaves high quality sourdough + 1 loaf of your favorite dark bread such as pumpernickel
3-4 eggs
1-2 sticks of butter
Celery chopped small and 1 large onion chopped fine and sauteéd in olive oil
3-4 T Bell's seasoning
Boiling hot water
1 T BTB turkey base
Pepper to taste. Salt optional - BTB has salt

Directions

Buy the bread a week before making stuffing. Tear into *small* pieces. Spread on cookie sheets to dry out or use a very low oven, 175° for 45"-60" to crisp. Set timers every 15" so you don't burn it!

Sprinkle 2 T spice mixture into bread – Bells or any poultry seasoning

Add to bread: onion, celery chopped small, butter cut into pieces

Crack 3-4 eggs into bowl, whip, mix into bread.

Pour 2 C hot water over bouillion, mix. Pour over bread and stir until you're pleased with readiness to turn into balls. You may need less or more liquid.

Lightly oil caserole dishes, or use parchment paper.

Form individual balls just larger than a golf ball and not quite as large as a tennis ball. Children love bite size balls. Place balls in dish. Cover with foil. Bake at 350° about 20-30 minutes, remove cover and continue baking until the outside crisps and browns a little.

Use timers to remind yourself to check so as to prevent burning. If you must leave the kitchen, set timer on your phone and have it with you.

Enjoy! *Parmalee* ~ SantaCruzParent.com