



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
1 large onion chopped fine and sauteed in olive oil
3-4 T Bell's seasoning
Boiling hot water
1 T Better Than Bouillion 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, 250, to crisp. Set timers for yourself so you don't burn it!

Sprinkle 2 T spice mixture into bread

Add to bread: onion sautéed in olive oil, celery chopped small, butter cut into pieces

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.

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

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