

## **Sage Dressing**

**1/2 stick butter**

**2 medium onions, cut fine**

**2 celery ribs, diced**

**1 pound sliced firm white or sourdough bread cut into 1/2-inch cubes (10-12 cups); dried out or toasted lightly**

**1/4 cup fresh parsley, minced**

**1 teaspoon rubbed sage**

**1 teaspoon dried thyme**

**3/4 teaspoon salt**

**1/2 teaspoon ground black pepper**

**1 cup chicken broth**

**2 eggs (optional for firmer texture)**

Adjust oven rack to lower-middle position and heat oven to 350 degrees.

Heat butter in a large skillet; saute onions and celery for 10 minutes.

Transfer onions and celery to a large bowl; add bread cubes (which have been dried out for two hours then toasted on a baking sheet for fifteen minutes, stirring occasionally, at 400 degrees).

Add herbs, salt, pepper, broth, and eggs (if you have elected to use them). Toss to combine. Do not make this mixture ahead.

Turn mixture into a 3-quart greased casserole and bake 30-40 minutes at 350 degrees until top forms a crust.

Yield: 10 cups

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Per Serving (excluding unknown items): 553 Calories; 48g Fat (75.8% calories from fat); 9g Protein; 25g Carbohydrate; 7g Dietary Fiber; 124mg Cholesterol; 2916mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 4 Vegetable; 9 Fat.