

Sage Stuffing

Butter large Pyrex casserole.

Melt 2 sticks of butter in a frying pan. Add 3 cups finely chopped celery and 2 cups finely chopped onion. Sauté until vegetables are tender. Add 1 Tbs. Sage.

Put two large boxes of bread stuffing into a large bowl. Combine with butter and vegetables. Stir to mix.

Open 2 cans chicken broth, carefully skimming off the top fat and discarding.

Slowly pour broth plus 1 cup of water over the dressing to moisten. Mix well. Pile into greased casserole. Cover with foil. Refrigerate.

The next day: Bake at 350 degrees for 30 minutes.