Recipe

Celery Almond Stuffing

from

The Advent Project

servings

1 9x13 inch pan

ingredients

- 1/2 cup butter
- 1/2 cup canola oil (or butter)
- 4 1/2 cups chopped celery
- 1 1/2 cups raw, slivered almonds
- 1 cup chicken broth
- 3 tsp. poultry seasoning
- 1 1/2 tsp. salt
- 3/8 tsp. pepper
- 12 cups soft bread cubes

instructions

1. Grease a 9x13 inch baking dish and preheat the oven to 350°F.
2. Melt 1/2 cup butter and saute celery and onion until soft and tender.
3. Add oil (or additional butter, melted), almonds, broth, poultry seasoning, salt, and pepper. Stir to combine.
4. Add breadcrumbs and carefully stir to combine. Bake for 30-45 minutes, based on crispiness preference.