



Merry Christmas

From one friend to another!

I'm inviting you to sign up and read with me at my online book club. It's a relaxing 5-minute break in my day. The email arrives every morning and there's always something fun going on; books, giveaways, homemade chocolate chip cookies and lots of recipes. Sign up at www.DearReader.com and let me know what you're reading.

Crock Pot Dressing

1 cup butter or margarine melted (I use a little less though)	3 1/2 to 4 1/2 cups chicken broth, or enough to moisten well.
2 cups chopped onion	13 cups cubed dry bread
2 cups chopped celery	1 1/2 teas. poultry seasoning
1/4 cup parsley (fresh or dried)	2 teas. salt
2 cups canned mushrooms, drained (I use fresh sliced)	2 teas. sage
2 eggs, beaten	1 teas. thyme
	1 teas. pepper
	1/2 teas. marjoram

Melt butter or margarine in large fry pan and sauté onion and celery until soft. Mix with remaining ingredients and toss well. Pack in large crock pot. Cover. Cook on high for 45 minutes, then turn to low and continue cooking for 6-8 hours. It's great and never dry.



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