

Thanksgiving Dressing

This is my very favorite side for both Thanksgiving and Christmas dinners!

Ingredients:

- *1 -12 oz bag Brownberry bread stuffing with onion & sage*
- *1 cup chopped celery*
- *1 cup chopped onion*
- *1 cup chopped fresh mushrooms*
- *1 - 8 oz can of water chestnuts, chopped*
- *1 cup dried cherries, chopped*
- *2 cup chicken broth*
- *butter*
- *salt*
- *pepper*
- *rubbed sage*

Steps:

- Cook mushrooms, onion, & celery in butter until tender, adding a little broth if needed, seasoning with salt, pepper, and sage to taste
- Prepare the stuffing according to the instructions on the bag
- Add the veggie mixture, water chestnuts, cherries, and the rest of the broth to the prepared stuffing. *Add the broth slowly, if it looks like it's getting too wet, do not add it all.
- Butter a 3-qt casserole dish
- Place stuffing mixture in casserole dish and bake covered at 350 degrees F. for 35 minutes
- If at any time the dressing looks too dry, you can add more broth
- Enjoy!!