

Thanksgiving Stuffing
(Betty Crocker Good and Easy Cookbook)

($\frac{3}{4}$) $\frac{1}{4}$ c. minced onion	sage or poultry seasoning to taste
($\frac{3}{4}$) $\frac{1}{4}$ c. butter	1 t. thyme
(12) 4 c. very dry bread cubes	1 t. marjoram
($1\frac{1}{2}$) $\frac{1}{2}$ c. chopped celery	1 t. rosemary
1 t. salt	hot water or stock
($\frac{3}{4}$) $\frac{1}{4}$ t. pepper	

Cook onion in butter until soft and yellow; stir in some of the crumbs and heat until light brown. Mix lightly into remaining crumbs and seasonings. For dry stuffing, add little or no liquid. For moist stuffing, add just enough liquid to moisten. Makes about $4\frac{1}{2}$ cups.