

Stuffing Balls

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|-------|-------|------------------------------|
| 8 | C | Bread Cubes (Fresh / Packed) |
| 4 | T | Butter (1/2 Stick / Melted) |
| 2 | cubes | Chicken Bouillon |
| 1 | C | Celery (Minced) |
| 2 | T | Onion (Minced) |
| 1/2 | T | Parsley (Minced) |
| 2 | | Egg Whites |
| 1 | t | Poultry Seasoning |
| 1/2 | t | Black Pepper |
| 1 1/2 | t | Salt |
| 1/2 | C | Water |



Lee Tomkins

Serve with Gravy or Soup

Circa 1995

1. Preheat oven **350 F**.
2. In small pan, heat Butter, Bouillon and Water until dissolved.
3. Beat Egg Whites until foamy.
4. In large saucepot, combine Bread Cubes, Celery, Onions, Parsley, Salt, Pepper, Poultry Seasoning. Add heated Butter and Egg Whites (above). Heat thoroughly.
5. Press handfuls into balls, adding water to hold shape. Place on greased baking sheet.
6. Bake 30 minutes (or until golden & crisp).

Stuffing Balls Can Be Frozen & Reheated As Needed In Future

