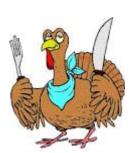
Stuffing Balls

8	С	Bread Cubes (Fresh / Packed)
4	T	Butter (1/2 Stick / Melted)
2	cubes	Chicken Bouillon
1	С	Celery (Minced)
2	T	Onion (Minced)
1/2	T	Parsley (Minced)
2		Egg Whites
1	t	Poultry Seasoning
1/2	t	Black Pepper
11/2	t	Salt
1/2	С	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



