



# Who Knew Stuffing

Preparation: 8 min, Cook Time: 1 hour Yield: 8 mini's

Fox 5 November

Tell no one. they will think it took hours!

2 medium onions chopped

3 stalks celery chopped

2 tablespoons butter

2 medium carrots chopped

1/2 teaspoon poultry seasoning

3 cups chicken stock

2 boxes Stove-Top seasoned stuffing mix

1 mini bread pan

Cooking spray as needed

Saute onions, celery and carrots in butter. Allow to cool slightly.

Add to your stuffing mixture.

Heat stock and add to stuffing mix. Your mix should be wet and sticky.

Grease pan and add 1/4 cup of mix to each slot pressing into each one tightly to pack the stuffing into a mold. Cover with aluminum foil and bake for 40 minutes. Uncover and cook for another 20 minutes. You should see a slight crust on top and the stuffing should spring back to the touch.

Remove from oven and let it rest for 5-8 minutes. Take a butter knife and run along the edge. Flip onto a sheet pan and tap the pan so the stuffing will pop out.

These can be made a day ahead. Place in 350f oven for 15 minutes to bring up to temperature.

