

Raisin Dressing

Ingredients

1 Stick Margarine (1/2 cup)
1 Box Croutons Stuffing Mix
1 Egg
A Handful of Raisins
1 Small Onion (Chopped Fine)
1 Cup Turkey or Chicken Broth
1/2 Cup Chopped Celery
1 Teaspoon Poultry Seasoning
Salt & Pepper to Taste

Directions

Soak bread in warm water. In pan, melt margarine. Add chopped onion, beaten egg, seasonings and broth. Squeeze water from bread. Pour margarine mixture over the bread and mix. You may need to add more broth at this point to make sure that the mixture is really moist. Add the handful of raisins. Bake for 45 minutes at 325 Degrees. Cover the dish for 1/2 hour, then remove lid and bake until done. Be careful that it does not bake dry!

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