

Stuffing-homemade-

Veganized this recipe <https://www.bonappetit.com/recipe/simple-is-best-dressing>

Yield: 7

1 Pound Bread
2 Cups Vegetable Broth
2 1/2 Cups Onion
1 1/2 Cups Celery (about 2 1/2 Stalks)
5 Teaspoons Parsley (yes, 5)
1 Teaspoon Thyme
2 1/2 Teaspoons Sage
1/2 Teaspoon Rosemary
1 Teaspoon Black Pepper
2 Cloves Minced Garlic

Chop onions, garlic and celery. Cook/sautee them in 2 tablespoons of vegan margarine (margarine for the flavor)

Toast slices of bread and spread with margarine. Irregular bread I can toast in air fryer for ~5 minutes at 400 degrees. Once ALL bread toasted and margarine, TEAR it into irregular pieces. Place in LARGE bowl.

Place the broth, onions, celery and seasonings in bowl with bread. Toss well until bread is saturated with the liquid.

Cover the bowl and allow liquid to be absorbed for about 10-15 minutes. Taste and adjust seasonings (adding poultry seasoning and ground pepper, if needed).

Grease with vegan margarine on 9x13" pan and heat oven to 350 degrees.

Bake, covered, for 40 minutes at 350 degrees. Uncover and bake another 30-40 minutes.

Can put stuffing into muffin tins for individual stuffing muffins.

Original recipe calls for 3/4 cup margarine!

Use Italian, French, sandwich, hamburger buns etc. TEAR do not cube.

Can make it 1-2 days ahead. Just store covered in fridge until ready to bake.

Per Serving (excluding unknown items): 1713 Calories; 25g Fat (13.2% calories from fat); 54g Protein; 317g Carbohydrate; 26g Dietary Fiber; 9mg Cholesterol; 5710mg Sodium. Exchanges: 18 Grain(Starch); 6 1/2 Vegetable; 5 1/2 Fat.