



**Recipe #558 Bread Stuffing,
Serving Size and Ingredients: 2 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
2 ½ cups	5 cups	10 cups	Chicken Broth
3 1/2 cups	7 cups	14 cups	Onions
6 cups	12 cups	24 cups	Diced Bread
1 Tbsp.	2 Tbsp.	4 Tbsp.	Paprika
1 cup	2 cups	4 cups	Egg Substitute
To Taste	To Taste	To Taste	Salt & Pepper

North Central New Mexico Economic Development District
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Instructions:

- 1. In a skillet over medium-high heat, heat 1/2 cup of the chicken broth. Add the onions and cook for 10 minutes until onions have softened.***
- 2. In a bowl, combine the cooked onions, remaining broth, bread, paprika, egg substitute and salt and pepper. Mix well.***
- 3. Place stuffing in a preheated 350-degree oven and bake for 45 minutes.***

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