



Creative Juices  
Consulting

## Mushroom & Herb Stuffing

3 Tbsp butter  
1 cup chopped onion  
1 cup thinly sliced celery  
2 cups sliced fresh shiitake and/or oyster mushrooms  
4 cups chopped and dried whole grain bread (such as Mushroom Bread)  
2 – 3 Tbsp chopped fresh parsley  
1 tsp thyme  
1 tsp basil  
½ tsp sage  
½ tsp black pepper  
Pinch of cayenne pepper  
½ cup vegetable or chicken broth

### Directions:

Preheat oven to 350.

Lightly spray a 2 quart casserole with vegetable oil. Melt butter in a sauce pan, add onion, mushrooms and celery and saute over medium heat until onions are translucent and both begin to brown. In a large bowl, combine sauteed vegetables, bread and herbs. Add broth and mix well.

Place in oiled casserole and bake uncovered for 35 minutes.

To cook in a crock pot, place in the crock pot and cook for 45 minutes on high. Reduce to low and cook for 3 – 4 hours.