

Recipes for the segment:

Stuffing On the Side

Ingredients

6 cups chicken stock
1 cup chopped celery
3/4 cup diced onions
2 teaspoons poultry seasoning
1/2 teaspoon dried oregano
1 teaspoon parsley flakes
1 small bay leaf
1/2 teaspoon salt
1/2 teaspoon ground cumin
Salt and freshly ground black pepper
1 pkg. (16 oz.) Orlando Plain Croutons

Directions

Preheat oven to 350 F.

In a medium stockpot combine all the ingredients except the croutons and boil the mixture for 15 minutes. Spread the croutons evenly over the bottom of a roasting pan. Pour the stock slowly over the croutons and let it sit for 3 minutes. Using a spoon, mix the stock and croutons together. Place in the preheated oven and bake for 30 minutes or until golden brown.