

# Prairie Dust Dressing

**Prep Time:** 45 minutes

**Total Time:** 1 hour 42 minutes

**Cook Time:** 57 minutes

**Servings:** 12 +

## Ingredients

- 1 Lg yellow onion diced
- 4 ribs celery diced
- 1 cup butter (2 sticks) + ½ stick
- 2 eggs
- 2 Tbsp Prairie Dust
- 1 tsp black pepper
- salt to taste
- 12 cups hearty bread cubes (about 3 Loaves)
- 3-4 cups turkey broth
- 2 cups of dried cranberries
- 2 tablespoons fresh parsley (or dried)
- 1 tablespoon ea. fresh herbs sage, thyme, rosemary, chopped fine

## Instructions

1. Preheat oven to 350°F.
2. Melt butter in a large skillet over medium heat. Add onion, celery, dried cranberries and Prairie Dust seasoning. Cook over medium-low until tender (do not brown), about 10-12 minutes.
3. Place bread cubes in a large bowl. Add onion mixture, parsley and fresh herbs.
4. Pour broth overtop until cubes are moist (but not soggy) and gently toss. You may not need all of the broth. Season with salt and pepper to taste.
5. Place mixture in a serving dish, dot with additional ½ stick of butter and cover.
6. Bake 35 minutes, uncover and bake an additional 10 minutes.