



Melinda's Slow Cooked Stuffing

1 stick butter
8 oz mushrooms, drained
1 1/2 tsp poultry seasoning
12 cup toasted bread cubes
2 beaten eggs
1 cup finely chopped onion
3/4 cup finely chopped celery
1/2 tsp salt
1/4 tsp Melinda's Hot Sauce
1 1/2 cup chicken Bouillon

Melt butter in skillet. Add onion and celery, and sauté until tender. Stir in sliced mushrooms. Add salt, Melinda's Hot Sauce and poultry seasoning. Sprinkle over bread cubes. Add eggs and chicken bouillon. Toss thoroughly.

Spoon lightly into slow cooker. Cover and cook on high for 1 hour.

Reduce heat to low and continue to cook for 1 to 2 hours.