



WATER CHESTNUT DRESSING

- ½ Loaf Lightly Toasted Cubed Bread
- 1 ½ Cups Chicken Stock
- 2 Tablespoons Butter
- ¼ Teaspoon Pepper
- ½ Teaspoon Salt
- 1 Small Onion, Chopped
- 1 Can Water Chestnuts, Sliced Thin
- 1 Teaspoon Parsley Flakes
- 1 Tablespoon Poultry Seasoning

DIRECTIONS

1. Place bread in well buttered casserole dish.
2. Heat stock, pour over bread.
3. Mix remainder of ingredients and toss with bread.
4. Bake in casserole for 1 ½ hours at 350 degrees.
5. When golden brown, cover with foil and continue cooking.