**Stuffing**

**Ingredients:**

2 loaves French bread, large dice

1 onion, medium dice

6 ribs celery, medium dice

1 pkg. fresh sage, rough chop

1 piece fresh rosemary, leaves removed from the stem

Salt and pepper to taste

8 oz. butter cut into small cubes

**INSTRUCTIONS**

**Day 1:**

1. Mix all ingredients together in a bowl except for the butter.
2. Spray 2 ½ hotel pans with pan spray and divide the mixture evenly between them.
3. Top with cubes of butter.
4. Wrap both, put on a tray, and put in the cooler until tomorrow.

**Day 2:**

1. Preheat the oven to 375º.
2. Cook the stuffing uncovered for 5 minutes. Stir.
3. Repeat this until most of the stuffing is crispy.