

Pennsylvania-Dutch Potato Stuffing

Serves about 6 people

- 2 qt crock pot
- 3 lbs potatoes
- ½ an onion
- 3 stalks celery
- 1 stick of butter
- 5 slices stale white bread
- 4 cups milk
- salt
- black pepper
- 1 egg (optional)
- garlic (optional)

Prep: 2 days before

1. Leave bread out to get stale.

Recipe: about 4 hours

1. Dice onion and celery.
2. Peel potatoes, wash, then cut into half-inch chunks.
3. Add a little water to crock pot and turn on high to warm up.
4. Place bread in bowl or square tupperware and cover with milk.
5. Add 2 Tbsp butter to small frying pan and sweat onions and celery over medium low heat, about 15 minutes. Add salt to draw out moisture. Optionally add garlic powder or 2 cloves minced garlic. Stir occasionally. Turn off heat once translucent and soft.
6. At the same time, add remaining butter to large frying pan and brown the potatoes over medium high heat, about 15 minutes. Add salt and pepper. Stir occasionally to coat all chunks with butter and brown evenly.
7. Add a half inch of water to the potatoes and cover, reducing heat to medium low. Steam for around 20 minutes or until largest chunks are tender. Stir occasionally. Add water sparingly if needed.
8. Add potatoes, onions, and celery to large mixing bowl. Squeeze excess milk from bread and add bread to bowl. Set aside remaining milk. Fold ingredients together and add salt and pepper to taste.
9. Optionally add 1 egg and fold into mixture (makes the stuffing thicker).
10. Add mixture to crock pot. Stir every half hour, making sure to scrape bottom of pot to prevent a brown crust from forming. Add milk as needed (we want the consistency of thick mashed potatoes). Reduce heat to low once bubbles appear. Cook for at least 3 hours.
11. Serve and enjoy. Stuffing will be very hot!