



Common Cracker Stuffing

Ingredients:

8 oz. Vermont Common Crackers
1 cup diced celery (about 3 stalks)
1 small onion, chopped fine
2 cloves garlic, minced
3 TBS sweet butter
2 TBS fat from the drip pan, rendered meat fat or additional butter
3 large eggs
1 cup chicken broth
½ cup milk
¼ tsp salt (smoked salt if you can get it)
40 grinds of black pepper
½ tsp dried or fresh sage (optional)

Procedure:

Preheat oven to 325°

1. Crush the crackers by squeezing them in your fist (two at a time if you can manage). Break up any larger pieces and place all in a large bowl.
2. Sauté the garlic and onions in 3 TBS of the butter over low heat until translucent.
3. Add the celery and sauté 2 minutes more. Add to the crushed crackers.
4. Beat the eggs well in a bowl, add the broth and milk and add to the cracker and vegetables.
5. Add the pepper, salt, and optional sage, mix thoroughly and let rest for 5 minutes.
6. Grease a 2 quart baking dish with 1 TBS of the remaining fat and pour the cracker mixture in. Press into the pan evenly and bake covered for 20 minutes.
7. Uncover, raise the oven to 375° and bake for 10 minutes more or until the top starts to brown.
8. Let cool for 5 minutes and serve.

Optional: if you have a grill working, cut the stuffing into squares, brush with the reserved drippings and grill lightly before serving.

Serves 6