

## Easy Pecan Celery Stuffing

Makes 8 servings



### INGREDIENTS

- 2 Tbsp butter
- 1 yellow onion, chopped
- 3-4 ribs celery, chopped
- 1/4 tsp each dried thyme & dried rubbed sage
- 1/2 tsp each poultry seasoning & celery salt
- 8 oz pecans, whole or pieces
- 2 Tbsp chopped fresh sage
- Salt and pepper to taste
- 1 Tbsp chopped fresh parsley

### DIRECTIONS

1. Heat a large skillet over medium high heat. Add butter.
2. When butter has melted, add yellow onion and celery.
3. Cook onion and celery, stirring occasionally until the edges of onion begin to brown and onion is becoming translucent. Onions and celery should both be soft. Reduce heat to medium.
4. Stir in thyme, rubbed sage, poultry seasoning and celery salt.
5. Add pecans and fresh sage. Stir and cook for about three minutes to soften the flavors of the sage and allow pecans to absorb the flavor of the herbs.
6. Add salt and pepper to taste.
7. Stir in parsley.