

1 Bag of stuffing bread cubes (about 10 oz)  
1 Onion, chopped  
½ Celery, chopped  
1 Tbsp Sage  
1 tsp Pepper  
1/2 cup Chicken Stock  
Salt & Pepper to taste

Mix everything together in a bowl.  
Butter bottom and Sides of 9x14 baking dish.  
Place Stuffing in Baking Pan and Bake at 400F for 30  
minutes. Or until crispy and dried.

If you don't need to add gravy to the dressing to keep  
from breaking your teeth, then you have not cooked it  
long enough.