

## Slow Cooker Amish Stuffing: A Classic, Comforting Side Dish

rich, hearty stuffing that's packed with flavor and made effortlessly



**OVEN**  
**300°F**

**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 loaf white bread, cubed (or 8 cups cubed bread)

$\frac{1}{2}$  cup butter

1 small onion, diced

2 celery stalks, chopped

2 cloves garlic, minced

2 cups chicken or vegetable broth

2 large eggs, beaten

1 teaspoon salt

$\frac{1}{2}$  teaspoon black pepper

1 teaspoon dried sage

1 teaspoon dried thyme

$\frac{1}{2}$  teaspoon poultry seasoning

$\frac{1}{4}$  cup fresh parsley, chopped (optional, for garnish)

How to Make Slow Cooker Amish Stuffing:

1. Prepare the Bread:

Toast the bread cubes by spreading them on a baking sheet and baking at 300°F (150°C) for 10-15 minutes, or let them dry overnight for the best texture.

2. Sauté the Vegetables:

In a large skillet, melt butter over medium heat.

Add the onion, celery, and garlic, cooking for 3-5 minutes until softened.

Stir in the sage, thyme, poultry seasoning, salt, and black pepper, then remove from heat.

### 3. Mix the Stuffing:

In a large bowl, combine the toasted bread cubes, sautéed vegetables, and fresh parsley.

Pour in the chicken broth and beaten eggs, stirring gently until everything is evenly coated.

### 4. Slow Cook the Stuffing:

Transfer the mixture to a greased slow cooker and cover.

Cook on LOW for 4-5 hours, stirring occasionally for even moisture.

### 5. Serve and Enjoy:

Garnish with fresh parsley and serve warm alongside turkey, chicken, or ham.

#### My Best Tips for Perfect Amish Stuffing:

Use day-old bread - It absorbs flavors better and prevents sogginess.

Don't overmix - Stir gently to keep the stuffing fluffy and light.

Want extra flavor? - Add crumbled cooked sausage or mushrooms.

For a crispy top - Transfer to a baking dish and broil for 5 minutes before serving.

#### What to Serve with Amish Stuffing:

Roast turkey or chicken - A perfect holiday pairing.

## DIRECTIONS

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14. What to Serve with Amish Stuffing: This stuffing pairs

beautifully with:

15. Roast turkey or chicken - A perfect holiday pairing.
16. Mashed potatoes with gravy - A classic comfort side.
17. Cranberry sauce - Adds a touch of sweetness.
18. Steamed green beans or roasted carrots - A fresh, veggie contrast.
19. FAQs: Can I make this stuffing ahead of time?Yes! Assemble everything the night before, store in the fridge, and cook the next day.
20. Can I use store-bought stuffing cubes?Absolutely! They work great and save time-just adjust the broth amount as needed.
21. How do I store leftovers?Store in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F for 10-15 minutes.
22. This : Slow Cooker Amish Stuffing is savory, comforting, and full of rich flavors, making it the perfect side dish for Thanksgiving, Christmas, or any family meal. Whether you're serving it with turkey, ham, or roasted chicken, this recipe is guaranteed to be a hit!
23. Give it a try and let me know how it turns out!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooker-amish-stuffing-a-classic-comforting-side-dish/>