

B'Mackin Stuffin'

INGREDIENTS

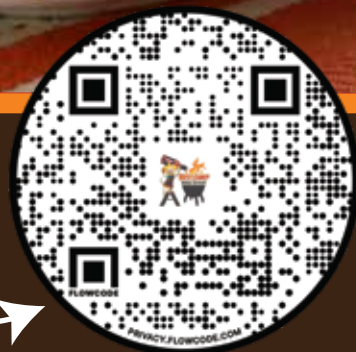
- 1 Box Mrs. Cubbison's Seasoned Dressing
- 1 Box Mrs. Cubbison's Corn Bread Stuffing
- 1 Box Mrs. Cubbison's Herb Seasoned Cube Stuffing
- 1 White Onion
- 1 small package of mushrooms
- 3 Celery Stalks
- 1 package slivered almonds
- 1 Can Water Chestnuts
- 1 Can sliced Black Olives
- 4 ½ cups Chicken Broth
- 3 sticks Unsalted Butter
- 3 Aluminum Half Pans (or 9 x 13 glass casserole dishes)

COOKING INSTRUCTIONS

1. Preheat Smoker to run at 350 (you can also go lower, like 300, just increase cook time).
2. Melt the 3 sticks of butter
3. Lightly Saute diced Onion, sliced Mushrooms, and sliced Celery.
4. In a large bowl, mix the 3 stuffing boxes together.
5. Poor the butter/sauteed vegetable mixture over the stuffing
6. Stir in 4 ½ cups of Chicken Broth and mix together
7. Divide into 3 Aluminum Half Pans or other similar cooking vessel
8. Hit the top with a light coat of your favorite BBQ Rub (I love 7 Sins Pecan Rub)
9. Cover with foil and cook for 30 minutes.
10. Remove the foil and let cook for another 10 - 15 minutes or until the top develops a nice crisp
11. Let rest for about 5 minutes and then enjoy!



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