



Jason's Krystal "Stuffing"

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10 Krystals, no mustard, no pickles	3 boiled eggs, chopped
1 ¼ tsp ground thyme	1 ½ cup celery, diced
1 ½ tsp ground sage	2 Tbsp margarine or butter
¾ tsp ground black pepper	1 ¼ cup chicken broth

- Tear Krystals into pieces and place in a large mixing bowl.
- Add spices and eggs to the Krystal pieces and stir.
- Melt margarine or butter in a saucepan and sauté the celery over medium-high heat until tender (about 5-10 minutes).
- Add celery mixture to the Krystals and stir.
- Add chicken broth one quarter cup at a time, stirring between each addition.
- Add more broth as necessary to get the desired consistency.
- Place in a suitable size baking dish.
- Bake at 350 degrees for about 30 minutes.