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**Spice Club**

**DECEMBER  
2025:  
POULTRY  
SEASONING**





## THIS MONTH'S SPICE: POULTRY SEASONING

### BEST EVER STUFFING BALLS

#### INGREDIENTS

- 1/4 cup butter
- 1/2 cup celery, chopped
- 1/3 cup shallots
- 1 large egg
- 1 teaspoon poultry seasoning
- 1/2 cup fresh Italian flat leaf parsley, chopped
- 1/3 cup vegetable or chicken broth
- 1/2 teaspoon kosher salt
- 1/2 teaspoon fresh pepper
- 6 cups day-old white or wheat bread cut into 1/2 inch cubes (about 6-7 slices)

#### INSTRUCTIONS

- Preheat oven to 400 degrees Fahrenheit and prepare a large baking sheet with parchment paper or use a greased muffin tin. In a large sauté pan, melt butter over medium heat. Add in chopped celery and shallots. Stir about 2-3 minutes until softened. Turn off heat and allow it to cool for a few minutes.
- In a large bowl, whisk together egg, poultry seasoning, parsley, broth, salt and pepper, then add butter mixture. Add bread cubes and use your hands to mash it all together. If mixture seems too moist, add more bread. If it seems too dry, add more broth. Pack the stuffing mixture tightly in your hands and form into roughly 2-1/2 inch balls – they should hold together well if you have enough moisture.

- Place balls on the prepared baking sheet and bake at 400°F for 20 minutes until lightly browned and crunchy on the outside.

These stuffing balls can be served as a side dish or as appetizers.

Store in the fridge for 2-3 days or in a freezer safe container for up to 2-3 months.

This month's recipe is from  
[thedizzycook.com](http://thedizzycook.com)

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