HOUSTON PUBLIC WORKS



PROTECT OUR PIPES

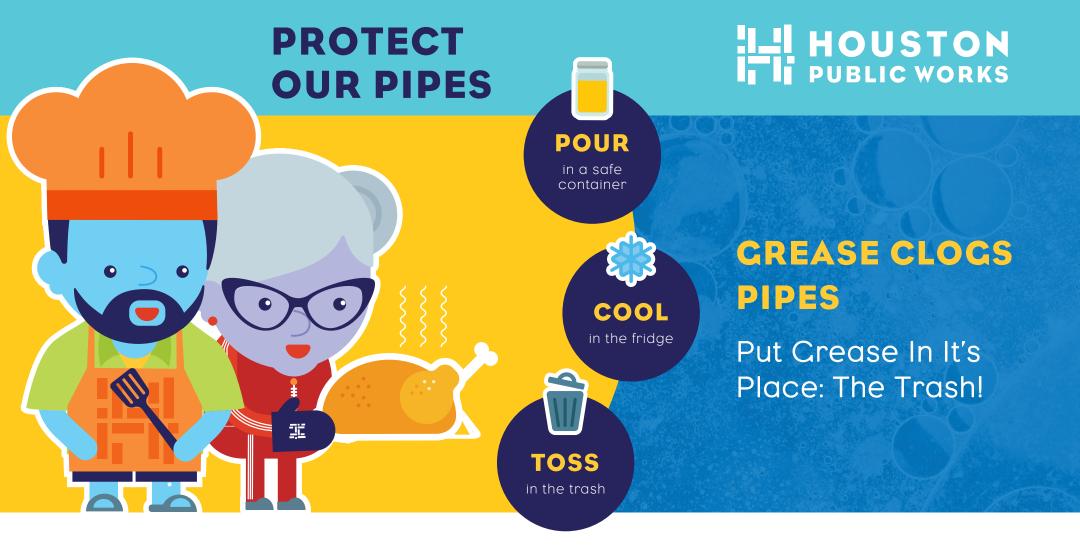
Help keep fats, oils, grease, and other items from going down the drain.

PREP TIME: 5MIN TOTAL TIME: 15MIN SERVES: 8 PEOPLE

EASY STUFFING RECIPE

- **Step 1:** Heat I 3/4 cups of chicken broth, I stalk of celery, and I small onion in a 2-quart saucepan over medium-high heat to a boil. Reduce the heat to low.
- **Step 2:** Cover and cook for 5 minutes or until the vegetables are tender. Remove the saucepan from the heat.
- **Step 3:** Add 4 cups of your favorite stuffing mix or old toasted bread crumbs and stir until coated.
- **Step 4:** Eat and enjoy!
- **Step 5:** Remember to dispose of all cooking waste in the trash and never down the drain! Follow the easy steps on the back of this card.

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