



## Stuffing

*Always good and a crowd pleaser.*

Our family's traditional Thanksgiving stuffing with my updates. It is used to stuff the turkey. If baked separately, will not require more than about 30 minutes baking time and may require more liquid. This is a doubled recipe for a large turkey or smaller turkey with baked stuffing on the side. Making it in the pan that the turkey will be roast in leaves a little extra flavor in the pan. Measurements are approximate.

Quantity	Ingredients	Preparation Notes
1	Chopped Onion	• Melt butter in large pan - roaster is good.
1	Stick butter or margarine	• Saute onion and celery in butter
3/4 - 1 C	Chopped Celery	• Add spices and bouillon cubes
1 - 14 oz pkg	Bread stuffing - seasoned is ok. May also use 14 dried or toasted slices of bread - chopped fine	• Add chicken broth
1 - 14 oz pkg	Bread Cubes for stuffing - May also use 14 dried or toasted slices of bread cubed	• Add bread crumbs. Mix well. The mixture will be kind of dry but should clump if squeezed in your fist. If needed, add a little more broth.
1 tsp	Salt	• Pack stuffing into salted turkey beginning at neck and close with poultry pins.
1/2 tsp	Pepper	• Turn bird over and stuff large cavity bringing legs and tail up to close the end. Keep things together with poultry pins if needed.
1 tsp	Poultry Seasoning	• Once turkey is done, remove stuffing and serve as a side dish.
1 tsp	Sage	• Options that can be added are listed at the left.
1/2 C	Chicken Broth	
3	Chicken Bouillon Cubes	
	Fresh Rosemary (opt)	
	Fresh Sage (opt)	
	Fresh Thyme (opt)	
	Nutmeg (opt)	
	Garlic Powder (opt)	
	Cut and Peeled tart apples (opt)	
	Currents (opt)	
	Chopped Nuts (opt)	