

# OLD FASHIONED STUFFING

(Makes enough to stuff a 12-lb turkey with extra stuffing on the side or will stuff an 18-lb turkey with nothing extra.)

- 3 tablespoons butter
- 2¼ cups chopped onion
- 2¼ cups chopped celery
- 1 bag Great Harvest croutons (1½ lbs)
- ¾ cup chopped fresh parsley
- 1½ teaspoons dried sage
- 2 teaspoons dried marjoram
- 1½ teaspoons dried thyme
- ¾ teaspoon salt
- ½ teaspoon pepper
- 1½ sticks butter (¾ cup)
- 2 beaten eggs
- ½ to 1½ cups chicken broth (as needed)

Melt the 2 tablespoons of butter and sauté the onion and celery (about 5 minutes). Remove from heat and set aside.

Place the crumbled bread in a large bowl. Add the parsley, sage, marjoram, thyme, salt, pepper, and sautéed onion and celery.

Toss to mix. Add the melted butter and blend well. Add the egg (if using) and thoroughly work into the stuffing mixture. Add the broth to lightly moisten.

If desired, loosely stuff the turkey, leaving a small mound of stuffing at the opening of the large cavity; this will become brown and crisp.

If stuffing the smaller (neck) cavity, use the flap of skin to cover the stuffing and keep it secure.

Recipe taken with permission from Talk Turkey to Me by Renee Ferguson.



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