

## BREAD DRESSING

### INGREDIENTS:

- ❖ Celery, finely chopped 1 ½ cup
- ❖ Onions, finely chopped 1 ½ cup
- ❖ Butter ½ lb.
- ❖ Bread Crumbs 2 ½ lb.
- ❖ Chicken or Turkey broth 1 ½ qt
- ❖ Poultry seasoning 1 ½ tsp
- ❖ Thyme 1 ½ tsp
- ❖ Black pepper ¾ tsp

### METHOD:

1. Sauté vegetables in butter until onions are light yellow and tender
2. Pour sautéed vegetables over bread crumbs
3. Add bread and vegetables to broth mix lightly but thoroughly ~ avoid over mixing
4. Stuff turkey and bake until turkey is done
5. Yield 25 servings

### OPTIONS

1. Water may be used if baking inside the turkey (but I prefer using broth)
2. Add other seasonings to suit your individual taste.
3. If you are just making dressing for as a side dish you may use 1 ½ oz Chicken or pork gravy base mixed with 1 ½ qt water. Place in well-oiled pan and bake 1 ½ hours at 350° until top is golden brown.