

Dressing/Stuffing, Old Fashion Bread Recipe

8 cups Dried bread cubes	2 Tbsp. Fresh Italian Parsley, chopped
2 cups Celery, diced	½ tsp. Pepper
2 cups Onion, chopped	Salt to taste
3 cloves of garlic, minced	1 stick butter, melted
1 Tbsp. Fresh Sage, chopped	2 eggs, beaten
1 Tbsp. Fresh Rosemary, chopped	2 ½ cups, approximately, of vegetable broth
1 Tbsp. Fresh Thyme, strip leaves from stems	1 can of mushroom pieces, drained. Optional
Poultry seasoning	

About 2 days ahead of time, cut 2 loaves of sliced bread into cubes (I like one loaf of white & 1 loaf of whole wheat), spread out onto cookie sheets. Sprinkle the cubes with poultry seasoning, pepper, & salt if desired). Once or twice a day stir up the cubes and re-sprinkle with seasoning.

Melt the butter in a large pan, add the celery & onion and sauté until tender, add the garlic for the last 30 seconds. In a large bowl mix the dried cubes of bread, the herbs, and salt & pepper to taste. Add the sauté vegetables to the bowl and stir well. Pour the beaten eggs over the mixture and stir in slightly. Drizzle the broth over the mixture until moistened but not mushy. Stir in mushroom pieces if desired.

Pour mixture onto a large sheet of aluminum foil.* Fold the foil in and seal tightly. Bake at 350F for approximately 40 minutes. Open the top of the foil pouch and let top brown slightly for another 10 minutes.

*You may also add chopped giblets, and/or use a turkey or chicken broth in place of the vegetable broth. Use this recipe to stuff your turkey!

