

Thanksgiving Stuffing for Turkey

This is an adapted recipe handed down to me from my mother via my grandmother. This is a dressing NOT stuffed in the bird – I prefer it that way, although traditionally my mother & grandmother stuffed it the turkey.

It's best if you start this part on Tuesday before Thanksgiving:

- Cut or tear **32 slices white bread** into small cubes or bits – about ½ inch square (I prefer to use Mrs. Baird's thin white bread; 2 small loaves). This will make about 16 cups.
- Take half of the cubed/ torn bread and toast in oven (300 degrees or so) until light brown – about 10-15 minutes, stirring if necessary (if any of the pieces become burned, then throw those out).
- Set aside the toasted pieces and the untoasted pieces on a cookie sheet in a dry place overnight – the oven is excellent place to store.

The next day (Wednesday before Thanksgiving):

- Cut **celery** in small pieces to make **2 cups**.
- Cut **onion (white)** in small pieces to make **1 cup**
- Chop **parsley** in bits to make **½ cup**.
- Mix the bread bits, celery, onion and parsley together.
- Mix in **2 teaspoons poultry seasoning**
- Mix in **2 teaspoons dried sage leaves**
- Mix in **½ teaspoon freshly ground black pepper**
- Mix in **½ teaspoon salt (fine)...or to taste (up to 2 teaspoons has been my experience)**
- Melt **salted butter** to make **1 cup (2 sticks)**
- Slowly, drizzle butter over the seasoned bread/vegetable mixture while tossing well.
- Taste. Add any seasonings if necessary.
- Spray with olive oil/non-stick spray 2 casserole dishes (9x12ish). Place half of the stuffing in each.
- Drizzle **1 cup chicken or vegetable stock** over the stuffing – ½ cup each casserole dish.
- Cover with foil and refrigerate overnight.

Thanksgiving Day--When the turkey is about 2 hours away from being done:

- Take the 2 casserole dishes (9" x13") (and any reserved stock) out of the fridge to let come to room temp (takes about 1 hour).
- Slowly, drizzle **1 cup additional stock** (1/2 cup each casserole) over the mixture.
- Cover with the foil again.

Thanksgiving Day--When you take the turkey out of the oven:

- Put the stuffing in--baking them in a 325 degree oven for about 40-45 minutes (or 375 or 20-30 minutes if you're in a hurry).
- Take the cover off the last 5-10 minutes or so if you like a crispy top.