

STUFFING

Two days before:

1 loaf rye bread

1 loaf dense white bread (like Pepperidge Farm)

Break bread into small pieces

One day before:

turkey giblets and neck

1 onion

1 carrot

2 stalks celery

Boil all day

4 lbs onion

1 ½ - 2 bunches celery including leaves

butter

olive oil

Sauté celery (celery should not be cooked until soft - a little crunch is good) add leaves after celery is ¾ done

Sauté onion

Chop pecans (two cups chopped)

Thanksgiving morning:

Mix until moist but not wet. A big pinch of ingredients should stick together but not feel soaked.

bread

2 eggs mixed with a little milk or cream

sauté celery and onion

chopped pecans

little less than 2 cups of broth

6+ teaspoons Bells seasoning

1 tablespoon sage

1 T, parsley

½ t. celery salt

½ t. Beau Monde

½ t. black pepper

1 t. chicken-base Better than Bouillon (if you have it – not critical)

Add more Bells seasoning and sage if needed.