

Turkey Stuffing



As always, no endless pages of my childhood or the deep personal meaning behind this recipe. No pop-up ads or anything else to drive you crazy. You're here to get the scoop on this recipe.

There are many ways to stuff a turkey. Growing up, my mom always made this beef-based one. It was always my favorite part of the Thanksgiving meal. Consisting of ground beef and bread stuffing mix, it's super easy to make. I do a gluten-free version, but you can also use regular bread stuffing mix. You can also swap the beef for another ground protein source.

Ingredients:

- 1 pound of ground beef
- ½ a package (6 ounces) of Trader Joe's gluten-free bread stuffing
- 3 tablespoons of butter or Ghee
- 1.5 cups of water
- 2-3 tablespoons of Bell's poultry seasoning

Prep / Prep Time (20 mins):

- Split the stuffing package contents in half. You will use half of the croutons and half of the package of spices.
- Follow the directions to make the bread stuffing on the stove top, using the 3 tablespoons of butter/Ghee and the 1.5 cups of water. Note that the butter and water amounts are based on the Trader Joe's bread stuffing mix. If you are using a different brand, it may call for different amounts. If the brand you are using asks you to add things like onions or other vegetables, don't. All you want is the seasoned croutons.
- Place the raw ground beef into a large bowl.
- Use a spoon to fold/mash the bread stuffing in with the beef.
- Slowly mix in the Bell's seasoning.
- Stuff into your turkey.
- If you have extra that cannot fit into the bird, place it in a small covered casserole dish.

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Cook / Cook Time (Varies):

- Follow the normal directions to cook your bird.
- When your bird is done, check the internal temp of the stuffing to be sure it's at 165 degrees.
- If you have extra stuffing in a separate covered casserole dish, it will only need 30-45 minutes, so consider adding it later to the oven based on how long your bird needs to bake.

Extras/Alternatives:

- Instead of ground beef, use a different ground meat or meat alternative.
- You can use regular bread stuffing, such as Pepperidge Farm's. Just be sure you get the Herb Seasoned one.