



## Old-Fashioned Bread Stuffing

### Ingredients:

- 1½ cups chopped onion
- 1½ cups diced celery
- 1 stick (½ cup) butter or margarine
- 1 teaspoon poultry seasoning
- 1 teaspoon rubbed sage
- 1 teaspoon salt
- Dash ground black pepper
- ½ cup water or chicken broth
- 8 cups dried bread cubes (10 to 12 bread slices, cubed and dried overnight)

### Directions:

- Cook and stir onion and celery in butter in medium skillet over medium heat until tender. Stir in seasonings.
- Add onion mixture and water to bread cubes in large bowl. Toss to mix. Stuff neck and body cavities of turkey. Roast immediately.

### Notes:

***Cranberry-Sausage:*** Cut 1 cup fresh cranberries into halves. Cut 1 pkg. (8 oz.) fully-cooked sausage links into pieces. Add to bread cubes.

***Bacon and Green Pepper:*** Substitute 1½ cups chopped green bell pepper for celery. Substitute 1 teaspoon dried thyme leaves, crushed, for poultry seasoning and sage. Reduce salt to ½ teaspoon. Add 12 slices cooked diced bacon to bread cubes.

Yield: 8 cups (enough for 12- to 14-pound turkey)