

Bread Stuffing

Canadian Mennonite Cookbook - 1974

*12 cups day-old bread
1 cup butter, shortening or
margarine
3/4 cup onion, finely minced
1 1/2 cups celery (stalks
and leaves), chopped
2 teaspoons salt
1 teaspoon pepper
1 tablespoon crumbled
herbs (sage, thyme, poultry
seasoning)*

Prepare the bread crumbs as needed.

In a large heavy skillet, melt one cup of butter.
Add the onion. Cook until yellow.

Stir in some bread crumbs. Heat, stirring to
prevent excessive browning. Turn the mixture
into a deep bowl. Mix in lightly the celery, herbs,
salt and pepper.

Add the remaining bread crumbs. (For DRY
stuffing, add little or no liquid. For MOIST
stuffing, mix in with a fork just enough hot water
to moisten the crumbs.)

Allow to cool. Place the stuffing in the bird.

Stuffing Tips:

**** A one-pound loaf of
bread makes eight cups of
loosely packed bread
crumbs. Twelve cups for a
twelve-pound turkey.*

**** Plan one cup of stuffing
for each pound of bird.
*** Pack the stuffing loosely
into the bird.*

Per Serving (excluding unknown
items): 51 Calories; trace Fat (4.1%
calories from fat); 2g Protein; 12g
Carbohydrate; 3g Dietary Fiber;
0mg Cholesterol; 4268mg Sodium.
Exchanges: 0 Grain(Starch); 2
Vegetable; 0 Fat.