

---

# Johnny Appleseed Turkey Stuffing

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 stick butter or margarine**  
**1 small onion, chopped**  
**1 cup celery, chopped**  
**2 apples, peeled, cored and chopped**  
**1 can (10 ounce) chicken broth**  
**1 package (8 ounce) herb seasoned stuffing mix**  
**4 slices bacon, crisply fried and crumbled**

In a skillet, melt the butter. Add the onion and celery. Saute' until the onion is transparent. Add the apples and broth. Heat to the boiling point.

In a bowl, combine the apple mixture with the stuffing mix and bacon. Mix well.

Just before the turkey is ready to be roasted, spoon the stuffing into the body and neck cavities. (This can also be served hot from a saucepan or casserole dish.)

Yield: stuffs a 8-10 lb turkey

## **Side Dishes**

---

*Per Serving (excluding unknown items): 1221 Calories; 107g Fat (76.7% calories from fat); 16g Protein; 57g Carbohydrate; 11g Dietary Fiber; 270mg Cholesterol; 2212mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 1/2 Vegetable; 3 Fruit; 20 Fat.*