

## Side Dishes

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# Old Fashioned Turkey Stuffing

Ruth M Mullen - West Palm Beach, FL

*For a twelve pound turkey*

**2 loaves white bread**

**2 large potatoes (cooked and mashed)**

**2 onions**

**1/2 cup celery**

**1 stick margarine**

**poultry seasoning, to taste**

**1 pound bulk sausage**

Trim crust edges off of bread.

Moisten bread; place in large bowl. Add all remaining ingredients. Mix thoroughly by kneading mixture by hand removing and kneading all lumps to produce an smooth result.

Place in turkey cavities or in baking dish for oven. Bake in oven until done.

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Per Serving (excluding unknown items): 2848 Calories; 276g Fat (87.2% calories from fat); 59g Protein; 32g Carbohydrate; 2g Dietary Fiber; 309mg Cholesterol; 4415mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 1/2 Lean Meat; 1/2 Vegetable; 50 1/2 Fat.