

Turkey Stuffing

Side Dishes, Web

Source: revised from RecipeTips.com

INGREDIENTS

12 cup white bread, cut into half inch cubes (about a 1 lb. loaf)
3/4 cup butter
1/2 cup onion, chopped
2 cup celery, chopped (about 4 or 5 stalks)
1 tsp sage
1/2 tsp thyme
1 tsp salt
1/2 tsp pepper
3 eggs, beaten
1 1/2 to 2 cup turkey broth, or stock

DIRECTIONS

Preheat oven to 350.

Slice bread into 1/2 inch thick slices if it is not pre-sliced. Cut the slices into 1/2 inch cubes. Spread the cubes out on baking sheets and allow to set out overnight to dry or bake in an oven at 275°F for approximately 20 minutes or until cubes are dry. Stir the bread cubes occasionally while drying so they dry evenly. Be sure bread is fairly dry before using. Do not use moist bread because it will result in soggy stuffing.

Chop the onion into small pieces and set aside.

Chop celery into approximately 1/4 inch pieces.

Melt butter in a skillet over medium heat. Add the onions and celery to the melted butter and cook until onions begin to soften and turn a light golden brown. The celery should still be slightly crunchy.

Remove the onions and celery from the heat and add the sage, thyme, salt and pepper.

Place the bread cubes in a bowl large enough to mix all the ingredients together. Add the onion and celery mixture to the bread cubes and stir until the ingredients are well mixed.

Begin adding the broth or stock gradually. Only add enough liquid to moisten the stuffing enough for it to hold together. Begin by adding 1 cup or less.

When adding liquid, remember that the eggs still need to be added, which will add a little moisture also.

Add more seasoning if necessary. Add the beaten eggs and stir until they are well distributed. If necessary, add more liquid.

Butter the sides and bottom of a baking dish large enough to hold the dressing.

Pour dressing into the baking dish and pat lightly. Pour 1/2 to 1 cup of additional liquid over the dressing.

Cover the dressing with foil and seal tightly around all edges. Bake for 30 to 45 minutes, depending on the quantity, until dressing is nicely browned and internal temperature is 165°F.

Remove the foil from the dressing during the last 15 to 20 minutes of cooking time to allow the dressing to brown.