

MOM'S STUFFING

A recipe and
note from
my mom.

Hi Jenny,

I can't find a written recipe, but this is what I do:

I make a pan of cornbread, using the recipe on the bag of self-rising cornmeal. This can be made ahead of time and kept in the refrigerator for a few days.

I add a bag of Pepperidge Farm mixed bread stuffing mix to the crumbled cornbread. I cook/scramble a pound of mild sausage and add it to the bread mixture.

I saute one big onion and some stalks of celery, diced, in a stick of butter and add it to the bread mixture (including the butter).

I mix a lot of fresh sage (or a can of sage) to the bread mixture (maybe a whole small can).

I beat a couple of eggs into a can of chicken broth and add it to the bread mixture. I then add more chicken broth if needed. You can make the dressing as moist or dry as you want.

I would probably taste the dressing to see if it needs pepper or salt (probably not).

I like to put some stuffing inside the turkey, and I use the recipe on the turkey roasting bag to bake the turkey. It tells you the time to bake it and what to do to the roasting bag.

If you use a pan to bake the stuffing, you will need to grease the pan with butter or shortening or it will really stick to the pan.

I can't think of anything else that I do. I did find a recipe that I had on an old computer disk. It calls for turkey giblets, which I have used, but that's not necessary. Mom always cooked the neck, etc. and removed the meat from the bones, chopped it and added it to the dressing. Sometimes I do; sometimes I don't.

Lots of love,
Mom