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by ewfood

Thanksgiving Turkey Stuffing



Ingredients

2 stalks celery – diced
1 onion – diced
1 tsp thyme
1 tsp ground sage
Salt to taste
4 tbsp butter
709g dried unseasoned bread cubes or 850g breadcrumbs
1 1/4 cup chicken or vegetable stock
1 egg
28g fresh parsley – chopped for garnish

Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 In a large pan sauté the vegetables and herbs in the butter, and then season it with salt.
- 3 After 5 minutes reduce the heat to very low and add the bread cubes, folding them in as you add.
- 4 Slowly pour the stock over the bread and fold everything carefully.
- 5 Gently whisk the egg and add it to the stuffing mix.
- 6 Transfer the stuffing into a casserole dish and bake uncovered for 40 minutes or until nice and toasty on top.

Cooks Note
