

## Turkey Stuffing

### Ingredients:

- $\frac{3}{4}$  c. finely chopped onion
- 1  $\frac{1}{2}$  c. chopped celery (with leaves)
- 2 sticks of butter
- $\frac{1}{2}$  loaf homemade cornbread, cubed
- $\frac{1}{2}$  loaf homemade whole wheat bread, cubed
- Oroweat dark rye bread, cubed
- 1  $\frac{1}{2}$  tsp salt
- 1  $\frac{1}{2}$  tsp dried sage leaves
- 1 tsp dried thyme leaves
- $\frac{1}{2}$  tsp pepper
- 2-3 c. silvered almonds
- A turkey

Cook and stir onion and celery in butter until onion is tender. Add salt, sage, thyme, pepper, and almonds. Pour over bread crumbs. Mix. Add water if stuffing is dry. Bake as much as possible in a turkey, the remainder in a casserole dish.

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Soak the turkey in a sink to help it to thaw out the day before.



Get yourself some cornbread and whole wheat bread (documented previously) and a loaf of dark rye.



Cut all the bread into roughly 1 inch cubes and load them into an 8 quart pot.



Chop up the celery and onion, then cook them in a pan with the butter until the onion is tender.



Add the salt, sage, thyme, pepper.



Stir in the slivered almonds.



Let the mixture cook for a few minutes.





Pour the mixture into the bread pot and mix thoroughly. Add water until the bread is uniformly moist.



Get your turkey in place on a roasting pan.



Cram as much stuffing as you can into the turkey and bake (recommendations for turkey baking omitted - call your mother. She'll want to hear from you anyway.).



Bake the remaining stuffing in a casserole dish. 400°F for a half hour or until golden brown should do the trick. You can feed this to your second favorite people.