

MAKE-AHEAD BREAD STUFFING

INGREDIENTS

- ¼ cup finely chopped onion
 - 1-½ cups chopped celery (with leaves)
 - ½ cup chopped fresh parsley
 - 1 cup butter
 - 9 cups soft bread cubes
 - 2 tsp. salt
 - 1-½ tsp. dried sage
 - ¼ tsp. ground sage
 - 1 tsp. dried thyme leaves
 - ¼ tsp. poultry seasoning
 - ½ tsp. fresh ground black pepper
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PREPARATION

Mix ingredients: Heat butter in 10- to 12-inch skillet. Add onion and celery and cook until onion is tender. Stir in about one-third of the bread cubes. Turn into a deep bowl. Add remaining ingredients; toss. Stuff turkey just before roasting. Makes 9 cups of stuffing.

Note: For Cornbread Stuffing, substitute cornbread cubes for the soft bread cubes.

Stuffing balls: Shape stuffing by half-cupfuls into balls; place in greased baking dish. Cover and cook in 325°F oven for 30 minutes. Uncover and cook 15 minutes longer. Makes 10 stuffing balls.

Note: Unbaked stuffing mixture freezes well in containers or freezer bags. To bake, thaw and bake in a greased dish (not in the turkey) at 350°F until golden brown.

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