

# Turkey Dressing (Stuffing)

Recipe adapted by: Jim Beletti – November 1998  
(14-18 servings)



## Ingredients

- 3 cups yellow onion, chopped
- 3 cups celery, chopped
- 2 tablespoons butter or margarine
- 2 tablespoons olive oil
- 6 teaspoons poultry seasoning
- 1 teaspoon ground sage
- 2 teaspoons dried parsley or 1/4 cup fresh chopped
- 1-1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 2 cups finely chopped turkey\*
- 8 cups turkey broth
- 1 loaf white bread, cubed and dried overnight
- 1 loaf of wheat bread, cubed and dried overnight

## Instructions

1. In a large Dutch oven, add butter/margarine, olive oil and all vegetables, heat to medium and sauté vegetables until the onions begin to become translucent
2. Add all seasonings, chopped turkey and 2 cups of broth. Mix everything together and turn off heat
3. Place all cubed bread in a very large bowl. Add to the bowl, all of the vegetable/chopped turkey mixture. Using a large spoon, thoroughly mix the contents of the bowl. Begin to add remaining broth, 2 cups at a time, mixing thoroughly after each addition of broth. Continue adding broth until desired wetness is reached. Taste dressing and adjust seasoning to taste
4. Butter or coat with cooking spray, a large cake or lasagna pan\*\* and pour all of the dressing into it. Push dressing into the corners and edges and level it all out. Bake at 325 F, covered with foil for about 30 minutes. Remove foil

and continue to bake until top of dressing gets crisp, about 15 minutes.  
Remove from oven and serve when internal temperature reaches at least 165 degrees

\* When I'm cooking a whole turkey, I generally use turkey neck meat, hearts and gizzards. When I'm cooking a turkey breast, I've used turkey legs and wings

\*\* Recently, I tried something different to make cleanup easier. I lined a pan with parchment paper (bottom and sides), then placed dressing in the pan. It baked up fine and cleanup was a breeze

Recipe Origin: The Doubleday Cookbook – 1975 (page 746)

**Pictures**

**Cubed White and Wheat Bread**



**Chopped Turkey**



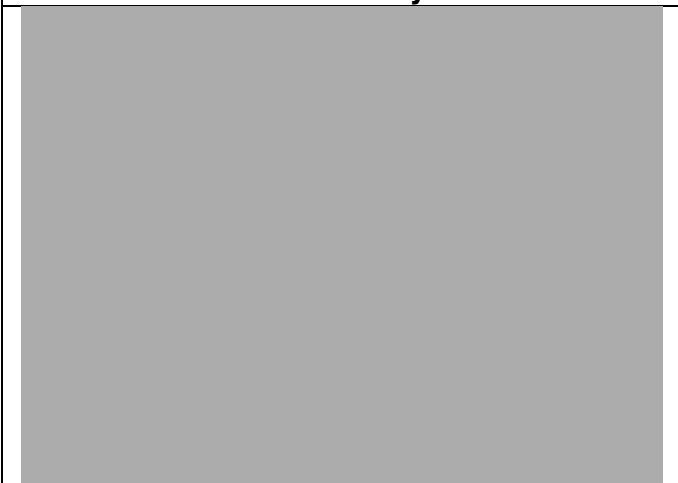
**Chopped Onion and Celery**



**Dressing, Ready for the Oven**



**Baked and Ready to Eat**



**Image Caption**

