

My Turkey Dressing (Stuffing) Recipe

A few people have asked me for my turkey dressing recipe, and since I put my gravy recipe online a few years ago, I agreed.

Important Note: I am writing this recipe without actually making it, so, the measurements are VERY approximate. This should not make you nervous – just use your own judgement. Put as much of each ingredient as you think you want in the finished product – YOUR stuffing.

Another Note: Almost all of the ingredients listed below are optional. If you, for example, don't want onions or celery in your dressing, just don't use it, and make it up with other ingredients.

What you will need (APPROXIMATE AMOUNTS)

FOOD

- 1½ - 2 Lbs.: Ground pork, ground beef, or Italian sausage
- 2 - 3: Apples
- ½ - 1 Cup: Raisins
- ½ - 1 Cup: Chopped Walnuts
- ¾ Loaf (?): Bread (your choice – BUT not bread crumbs)
- 2 Cups: Cooked Rice
- ½ Bunch: Celery
- 1: Onion (optional)

SPICES:

- Chicken Bouillon
- Poultry Seasoning
- Sage

DIRECTIONS

1. Chop or dice, depending on your preference, the apples (I peel them, but it's not necessary), celery, and onion.

2. Place the ground meet in a large, heavy pan, on medium heat. After the meat is about half cooked, add the vegetables and apple. Try to time this so that the vegetables and apple are only about half cooked when the meat is done.

(I do not drain this mixture, although it is probably health conscious to do so).

3. To this mixture, add the rice, walnuts, and raisins.

4. Cut about half of bread into salad crouton-sized pieces, and add to mixture. From this point, continue adding more bread until you have as much as you want.

5. Depending on how much you have made, add 2-4 Tsp. of Chicken Bouillon (DRY!) to this mix.

Note: Be careful with this. Adding too much will make the dressing too salty (remember, salt is the primary ingredient in bouillon).

6. Add Poultry Seasoning and Sage to taste. Sorry - no guidance here: In fact, I usually do this part by smell only.

Final Notes

This makes a fairly dry stuffing, which, I am told, is part of the appeal. It has more texture than other, traditional stuffings.

How much will this recipe make? I'm not quite sure. Enough for, at least, a big turkey, and some left over to cook in a separate pan.

By all means, experiment: I have never made it the same way twice, and no one ever complains!