

Basic Stuffing

Yield: 20 servings (about ½ cup each)

Ingredients:

- 1 cup butter (2 sticks)
- 1 cup diced onions
- 2 cups minced celery
- 8 cups day-old bread (about 14 slices), crusts and all, torn into small pieces
- 1 tablespoon rubbed sage, or to taste
- 1 cup finely chopped fresh parsley
- 1 tablespoon salt, or to taste
- 2 teaspoons black pepper, or to taste
- 2 cups (1 14.5-ounce can) unheated low-salt chicken broth, divided

Procedure:

Melt butter in large skillet and add onions and celery. Cook until onions start becoming translucent, but do not allow onions to brown. Meanwhile, combine bread, sage, parsley, salt and pepper. Toss well to mix ingredients. Add butter and vegetables to bread mixture and blend together well. Adjust seasoning with additional salt and pepper, if desired. Pour broth over mixture, ¼ cup at a time, mixing ingredients each time and testing for moistness. Stuffing should be moist but not soggy. Save any unused broth for the gravy. Place stuffing in a 13x9x2-inch

about 140
calories and
10 grams of fat
per serving

battered baking dish, cover tightly with buttered aluminum foil and bake at 350 F until the stuffing is heated through, about 45 minutes. Uncover and bake until the top begins to brown, about 15 minutes more. Serve immediately.

It is safe to stuff the bird--loosely--but be sure the stuffing reaches an internal temperature of at least 165 F as measured by a meat thermometer. Mix the ingredients just before stuffing the bird, and allow about ¾ cup of stuffing per pound of turkey.