

Bread Stuffing

Short-cut Stuffing (what I do these days) - I use [Mrs. Cubbison's Classic Dressing](#) (seasoned bread stuffing mix), following the "lite recipe" on the box, but I double the celery and omit the onion. I don't bother to sauté the celery, but chop it medium-fine. Sometimes I add some chopped mushrooms, pecans, or raisins—you can be as creative, or simple as you like. Growing up, my grandmother usually added the (precooked and finely chopped) turkey liver, heart, etc., and honestly nothing beats grandma's cooking. Here's what you will need:

Ingredients:

- 1 box (12 oz.) Mrs. Cubbison's Classic Dressing
- 2 c. celery, diced
- ¼ c. butter
- 1½ c. water
- Optional: mushrooms, pecans, raisins

Directions:

1. Follow the box directions

Nutrition information:

[makes 10 servings] *Serving size:* 1/2 cup

Calories: 174 *protein:* 4.2g *total carbohydrate:* 26.6g *total fat:* 6.1g
sugars: 1.3g *saturated fat:* 3.1g *sodium:* 490mg *dietary fiber:* 1.3g

Scratch Stuffing - If you want a more "scratch" approach you can make your own bread cubes by drying out bread. You can also buy plain dried bread cubes from the bakery section of most stores (at least during the holidays). One pound (16 oz.) of bread is enough to stuff a 15- to 20-lb. turkey.

Ingredients:

- 16 oz. of bread slices, layed out to dry for 2- to 3-hours.
- 2 tsp. poultry seasoning
- 1/3 c, butter, melted
- 3 c. celery, diced

Directions:

1. Cut dried bread into 1/2-inch cubes, and put in a large bowl
2. Add poultry seasoning, melted butter, celery, and water. Mix well.
3. Now either stuff your bird (I make tennis-ball-size balls of dressing and lightly press those into the bird's cavity), or press dressing into a greased casserole dish.
4. If baking in a casserole dish, bake covered for 30 minutes at 350-degrees, and then uncovered for 15-minutes (45-minutes total) to crisp the top.

Nutrition information:

[makes 15 servings] *Serving size:* ½ cup

Calories: 129 *protein:* 2.9g *total carbohydrate:* 17.2g *total fat:* 5.3g
sugars: 1.8g *saturated fat:* 2.8g *sodium:* 225mg *dietary fiber:* 1g