

SCRUMPTIOUS STUFFING RECIPE for a 12 pound bird

12 Cups Crazy Croutons

1/2 Cup unsalted butter - melted

1 Cup celery - diced

1 Cup onion - diced

Turkey Funnies (giblets) chopt (this of course is optional)

1 T fresh Thyme finely chopt

1 T fresh Sage finely chopt

1 T fresh Rosemary finely chopt

1/4 Cup fresh Italian parsley chopt

2 Cups Chicken or Turkey stock

Saute the celery, onion and funnies in the butter until the onions are translucent. Transfer to a large bowl and toss with the croutons. Add herbs and parsley. Add stock to moisten. Taste for seasonings and add salt and pepper and /or more herbs if you like.

REMEMBER! Stuff the bird JUST before you're ready to cook it!

VARIATIONS: add any of the following in place of or in addition to the above ingredients

1 Cup toasted and chopt nuts: Pecans, Hazelnuts, Walnuts are all great!

1 Cup chopt up Apple or Pear

1/4- 1/2 pound sausage meat crumbled and browned in a sauté pan