

# 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