

Herb stuffing:

1 onion, chopped

2 cups chopped celery

8-10 T butter or margarine

12 cups dry bread cubes (use white sandwich bread)

salt and pepper to taste

½ tsp poultry seasoning

½ tsp ground sage

1 T dried parsley

1 tsp ground sage

1 tsp dried thyme, crushed

1 tsp dried rosemary, crushed

1 ¼ cup chicken broth

Cook onion and celery in butter, combine with bread and seasonings. Toss with enough liquid to moisten. 325 degrees – cook with the turkey. If in a pan, go 30 min uncovered at 350 degrees.