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MARY'S TURKEY DRESSING

In a big mixing bowl add:

6 cups cornbread (crumbled)

1 cup herb stuffing mix (pep Farm)

3-4 slices white bread, or 2 stale biscuits

4 eggs beaten

1 tsp salt

pepper to taste

1 tsp sage

1 tsp sugar

6 cups chicken or turkey stock or broth (warm not boiling)

Allow the above ingredient's to sit a bit to absorb the broth while you saute onions & celery.

In a sauce pan add:

1 Cup celery (finely chopped)

1 Cup white onion (chopped)

3-4 green onions (chopped)

1 stick butter/margerine (Melt and Saute onion and celery on low until onion is clear -do not brown)

Let the onions & celery cool a bit. Then stir them into the broth and cornbread mixture.

*Add a little more chicken broth if the cornbread has absorbed 99% as it sat in the mixing bowl.

*Dressing should look almost too wet when you first pour it into the baking dish or it will be too dry when it bakes.

Fold into a buttered/pam'd 9x11 baking dish/pan, cover with seran wrap and allow it to sit overnight in the fridge.

Or freeze it if you decide to make it a few weeks early.

THEN,OVEN BAKE FOR 35-45 MINS AT 350-375 DEGREES

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MARY'S GIBLET DRESSING GRAVY

**BOIL FRESH TURKEY NECK AND GIZZARD W/ AN EGG
ONCE DONE REMOVE EGG, AND THE MEAT FROM THE BONE AND FINELY
CHOP THE
GIZZARD.**

***SAVE 1 CUP OF BROTH.**

***IF YOU DON'T BOIL THE NECK AND GIZZARD, BOIL 1 EGG THEN...
USE 1 CUP OF CHICKEN/TURKEY BROTH
(ADD SOME CHIPS OF MEAT FROM YOUR CHICKEN OR TURKEY TO IT)
THEN**

ADD TO SAUCE PAN

1 CUP CHICKEN BROTH

1 CAN CAMPBELL CREAM OF CELERY SOUP

1 CAN CAMPBELL CREAM OF CHICKEN SOUP

1 BOILED EGG FINELY CHOPPED

1TSP. PEPPER

WARM SLOWLY IN A SAUCE PAN SERVE OVER DRESSING.