

## BREAD STUFFING

Allow  $\frac{3}{4}$  cup stuffing for each pound of ready-to-cook chicken or turkey. A 1- to 1 $\frac{1}{4}$ -pound Rock Cornish hen requires about 1 cup stuffing. Allow  $\frac{1}{4}$  to  $\frac{1}{3}$  cup stuffing for each rib pork chop and about  $\frac{1}{2}$  cup per pound of dressed fish. This recipe makes enough for a 12-pound turkey.

- $\frac{3}{4}$  cup finely chopped onion
- 1 $\frac{1}{2}$  cups chopped celery (with leaves)
- 1 cup margarine or butter
- 9 cups soft bread cubes GF
- 2 teaspoons salt
- 1 $\frac{1}{2}$  teaspoons dried sage leaves
- 1 teaspoon dried thyme leaves
- $\frac{1}{2}$  teaspoon pepper

Cook and stir onion and celery in margarine in 10-inch skillet until onion is tender. Stir in about  $\frac{1}{3}$  of the bread cubes. Turn into deep bowl. Add remaining ingredients; toss. Stuff turkey just before roasting. 9 CUPS STUFFING.

**Apple-Raisin Stuffing.** Decrease bread cubes to 7 cups and increase salt to 1 tablespoon. Add 3 cups finely chopped apples and  $\frac{3}{4}$  cup raisins with the remaining ingredients.

**Corn Bread Stuffing:** Substitute corn bread cubes for the soft bread cubes. GF

**Corn Stuffing:** Decrease bread cubes to 8 cups and add 1 can (12 ounces) whole kernel corn, drained, and 1 small green pepper, chopped (about  $\frac{1}{2}$  cup), with the remaining ingredients.

**Giblet Stuffing:** Simmer heart, gizzard and neck from chicken or turkey in seasoned water until tender, 1 to 2 hours. Add the liver during the last 5 to 15 minutes of cooking. Drain giblets; chop and add with the remaining ingredients.

**Oyster Stuffing:** Decrease bread cubes to 8 cups and add 2 cans (8 ounces each) oysters, drained and chopped, with the remaining ingredients.

**Sausage Stuffing:** Decrease bread cubes to 8 cups and omit salt. Add 1 pound bulk pork sausage, crumbled and browned, with the remaining ingredients. Substitute sausage drippings for part of the margarine.

**Stuffing Balls:** Shape stuffing by  $\frac{1}{2}$  cupfuls into balls; place in greased baking dish. Cover and cook in 325° oven 30 minutes. Uncover and cook 15 minutes longer. 10 STUFFING BALLS.