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RACKS Recipes: Stuffing

Herbed Bread Stuffing

12 cups slightly dry bread Rye, white, whole wheat, pumpernickel is a great mix
1/3 cup snipped parsley
1/3 cup finely chopped onion
1 tsp finely chopped garlic
1 1/2 tsp. salt
1 tsp. ground sage
1 tsp. dried thyme, crushed
1 tsp. dried rosemary, crushed
1 cup of chicken broth
6 tablespoons of butter, melted

Combine bread, parsley, onion, salt, sage, thyme, and rosemary. Add broth and butter; toss lightly to mix. Use to stuff a 12-pound turkey or bake covered, in a 2-quart casserole at 325° until heated through, about one hour. You can also use a crock pot and cook 1-2 hrs on high before serving