

Homesteader's Supply  
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## Bread Stuffing Recipe

This recipe is based on one pound of bread. Multiply as needed. It's best if made a day ahead of time. Store in the refrigerator overnight. Stuff the turkey (or chicken) right before roasting, or bake in a buttered casserole or Dutch oven. This is great cooked ahead of time and reheated. I put it in the oven to warm when the turkey has finished cooking and is resting before carving.

Tear one pound of bread into large pieces. It will condense when you add stock.

4 medium celery stalks, chopped

1 medium sweet onion, chopped

2 large apples, peeled, cored and chopped

1 tsp ground or 2 tsp fresh sage (I use a lot more as I love sage)

Salt and pepper to taste

1 to 1 1/2 cups turkey or chicken stock

Combine all ingredients, adding stock slowly until you get the consistency you want.