

## Clara's Stuffing

1 loaf fresh white bread-torn into bite size pieces  
1 medium onion-cubed  
1 clove minced garlic  
1-2 stalks celery-chopped  
2-3 cubes of real butter  
garlic salt, salt and pepper to taste  
1/2 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. ginger  
1 egg  
splash of milk

\* In a large skillet or frying pan melt 2 cubes of butter and add the onion, garlic and celery and saute turning occasionally to lightly brown bread pieces. You may want or need to add the third cube of butter. After the bread is lightly browned, turn into a large mixing bowl and let cool down a little. Then add all the spices and toss. Next add the egg and a splash of milk and mix together well. Bake this in the oven in a greased casserole dish in tin foil or inside the bird. If baked in the casserole dish, bake at 350° for about 40 minutes. The cinnamon, cloves and ginger give this stuffing a great taste.

Renee' Southworth • Laurel

## Apple-Sausage Stuffing

12 oz. white bread (8 cups), cut into 1/2 inch cubes  
1/4 c. chopped fresh parsley  
2 tsp. poultry seasoning  
1/4 tsp. ground black pepper  
7 1/2 tbsp. butter or margarine  
2 lg. onions, chopped  
1 1/2 cups chopped celery  
8 oz. pork sausage meat  
2 small tart apples, cored and chopped  
3/4 cup (3 oz.) chopped pecans  
1 egg  
1 cup chicken broth\*

\*Add 1 bouillon cube to 1 cup water and boil for 1 minute. Put bread, parsley, poultry seasoning and pepper in a large bowl. Toss gently to mix. Heat butter in a large skillet over medium heat. Stir in onions and celery and cook, stirring occasionally for 5 to 7 minutes, until crisp-tender. Add to bread mixture. In the same skillet cook sausage over medium heat until browned, breaking up chunks with a fork. Remove with a slotted spoon and add to bread mixture. Add apples and pecans and toss to mix. Stir in broth and egg until blended. Stuffs a 12 to 14 lb. turkey. Or to serve as a side dish: Bake uncovered in a greased 3 quart casserole dish at 350° for 45-50 minutes until the top is lightly browned.

Toni Astle • Kalispell

## Gourmet Oyster Stuffing

12-14 lb. turkey  
1 1/2 loaves Italian or French bread, cubed  
1/2 lb. bacon cut into 1/2-inch slices  
1 pint oysters – keep liquid  
1 cube of butter or bacon fat  
2 cups chopped sweet onions  
1 and 1/2 cups chopped celery  
1 tbsp. minced garlic  
2 tbsp. fresh, finely-chopped thyme  
1 tbsp. sage  
1/4 cup fresh finely chopped parsley  
1/2 tsp. salt  
1/2 tsp. freshly ground pepper  
1 tsp. lemon zest  
1/2 tsp. nutmeg

Spread cubed bread on cookie sheet and bake in 325° oven for 15 minutes or until slightly golden. Transfer to large bowl. Brown bacon until crisp then transfer to paper towel and pat dry. Use bacon fat or melt butter in skillet and sauté chopped onion and celery, fresh thyme and garlic. Drain oysters (keeping the liquid), and cut oysters in half if desired. To a large bowl, combine all ingredients and season with salt and pepper. Add a small amount of oyster liquid if mixture is dry. Immediately use to stuff turkey or heat thoroughly in a separate covered casserole dish for 30 minutes, then uncovered 15 minutes. Note: Stuffing can be assembled, covered and chilled two days in advance, unbaked and without the oysters. Add 15 to 20 minutes to casserole cooking time.

Brith Sutherland

## Turkey & Stuffing Bake

1/2 cup butter  
1 1/4 cups boiling water  
3 1/2 cups seasoned stuffing crumbs  
1 (2.8 oz.) can French Fried Onions  
1 can cream of celery soup  
3/4 cup milk  
1 1/2 cups cubed, cooked turkey  
1 (10 oz.) pkg. frozen peas, thawed

Combine butter and water. Pour over seasoned crumbs and toss lightly. Stir in 1/2 can French Fried Onions. Spoon stuffing into a 9 inch shallow baking pan (1 1/2 quart). Press stuffing across bottom and up sides of dish to form a shell. Combine soup, milk, turkey and peas. Pour into stuffing shell. Bake covered at 350° for 30 minutes. Top with remaining onions and bake uncovered 5 more minutes.

Pat Sheetz • Billings

## Rice Stuffing

1 tbsp. butter  
1/2 chopped onion  
3/4 cup raw rice  
2 cups chicken bouillon  
1/2 tsp. thyme

Melt butter in a large pan. Add onions and sauté until onions are light brown. Add uncooked rice. Stir over medium heat until colored. Add bouillon. Stir and cover. Cook covered on low for about 25 minutes.

Hilda Ingraham • Eureka

## Apple Raisin Stuffing

5 cups soft bread cubes  
1/2 tsp. poultry seasoning  
1/2 tsp. thyme  
1/2 cup minced celery  
1/2 cup chopped walnuts  
2 tbsp. butter  
1/4 cup minced onion  
1 tsp. salt  
1/4 tsp. pepper  
1/2 cup finely chopped apples  
1/2 cup raisins  
1/4 cup hot water

Combine ingredients and mix lightly. Add sufficient liquid to moisten. Stuffing can be used for a 5 lb. duckling or chicken.

Agnes DeLeon • Melrose