



## Bread Dressing / Stuffing

- 1 Pound of Diced Yellow Onions (diced 3/16 inch) about 2 medium onions.
- 1/2 Pound Diced Celery (diced 3/16 inch) about 8 ribs of celery tipped and cleaned.
- 1/2 Pound (2 sticks) Unsalted Butter
- 2 Pounds (2 regular loaves) Bread Cubed 3/4 inch cubes
- 5 Tablespoons Fresh Chopped Parsley
- 4 Cups Chicken or Turkey Stock
- 2 tsp. Salt
- 1 tsp. Ground Sage
- 1/2 tsp. Dried Ground Thyme
- 1/2 tsp. Ground Marjoram
- 1/2 tsp. White Pepper

Preheat oven to 365 degrees

Place rack closer to the top of the oven

Pre grease 10 x 14 Lasagna style pan. (a 9 x 13 will work if you do not have a 10 x 14)

If at all possible use homemade bread such as Sour Dough, Italian, Milk Bread, or White Bread. If you cannot use scratch made bread, use a high quality artisan style bread in the styles above. (I prefer sour dough)

Cube and dry (depending on the humidity this could take 8 hours to several days. (Think Arizona -vs- Florida humidity). If you get your bread at the last minute. Turn the oven on 190 and place cubed bread on a baking sheet for 30 to 45 minutes flipping the cubes every 15 minutes until dry. Do Not Toast the bread.

Saute onions and celery until translucent (about 5 to 8 minutes) on high heat. Do not let brown, saute or flip with a spatula every minute or less.

Place on baking pan or in a bowl and let cool until 90 degrees or less.

Place cubed bread in a large mixing bowl, add onion, celery and fresh chopped parsley and mix until evenly coated (do not over mix).

Mix spices into the chicken or turkey stock thoroughly, add to the bread and vegetable mixture and incorporate evenly. Place mixture into pre-greased pan.

If you are not using real commercial grade pan (pretty thick) place the lasagna style pan onto a baking sheet.

Bake for 30 minutes, rotate and bake for an additional 15 minutes, reduce heat to 350 and bake for 15 minutes more. (Total baking time is 1 hour)

Note: If using a 9 x 13 pan, you may have to bake an additional 5 minutes.

Remove from oven and let set for 10 minutes and serve.

Enjoy this great recipe which I have been using for the last 35 plus years!

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