

BREAD STUFFING

By Dorothy Zehnder

¾ cup finely chopped onion
¾ cup finely chopped celery
½ cup butter or margarine
3 qts dry bread, cubed (12 cups)
1 tsp salt
1 tsp Bavarian Inn All Purpose Seasoning
Dash pepper
¼ lb. hamburger - cooked
A few carrot stubs or one medium carrot, chopped
1 cup chicken broth or gravy

Sauté onion and celery in the butter or margarine until softened. Combine onion mixture with bread, seasonings, carrots, hamburger and gravy in a large mixing bowl. Stir until well moistened.

Bake in a greased covered shallow casserole at 325° for about 35 to 45 minutes. Take the cover off the last 5 minutes to brown.

*This recipe makes about 9 cups or enough to stuff a 10 to 12 pound turkey if you choose to cook the stuffing in the bird.

***Note from Dorothy – This recipe is very special to me and my family because it was my mother's recipe. Every time I make it for my children and grandchildren I remember the times my mom made it for me.*