

OLD-FASHIONED BREAD STUFFING

Start with:

- Honey Whole Wheat
- Premium White
- Onion Dill Rye

Recipe taken with permission from
Talk Turkey to Me by Renee Ferguson.

Makes enough for a 12-pound turkey

- 2 tablespoons butter or margarine
- 1/2 cups chopped onion
- 1/2 cups chopped celery
- 1/2 loaf each of 2 of the following, dried & crumbled:
 - Great Harvest Premium White
 - Great Harvest Onion Dill Rye or
 - Great Harvest Honey Whole Wheat
- 1/2 cup chopped fresh parsley
- 1 teaspoon dried sage
- 1 to 2 teaspoons dried marjoram
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 stick butter or margarine, melted
- 1 beaten egg or egg substitute (optional)
- 1/3 cup to 1 cup chicken broth (as needed)

Directions:

Melt the 2 tablespoons of butter and sauté the onion and celery (about 5 minutes). Remove from heat and set aside.

Place the crumbled bread in a large bowl. Add the parsley, sage, marjoram, thyme, salt, pepper, and sautéed onion and celery. Toss to mix. Add the melted butter and blend well. Add the egg (if using) and thoroughly work into the stuffing mixture. Add the broth to lightly moisten.

If desired, loosely stuff the turkey, leaving a small mound of stuffing at the opening of the large cavity; this will become brown and crisp. If stuffing the smaller (neck) cavity, use the flap of skin to cover the stuffing and keep it secure.



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MINNEAPOLIS

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