

AWESOME TURKEY STUFFING

1 large bowl of dried bread broken into small pieces (I use as many varieties of bread as possible).

1 1/2 cups butter

1 finely chopped medium onion (I chop with the mini processor of our stick blenders)

4 springs of celery (especially the inner leafy green parts) chopped finely

12 to 20 fresh mushrooms chopped

2 Tbsp. poultry seasoning

1 sprig rosemary finely chopped

1 sprig of oregano finely chopped

5 shakes of salt

1 Tbsp. ground pepper

Saute everything from the butter down in a saucepan or fry pan and let simmer for 1 to 2 hours. Pour over bread pieces and add a little milk to moisten. Store in the fridge overnight. You may stuff the turkey and cook or place in a casserole covered with foil and bake at 350 degrees F. for 1 hour. This is yummy.

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