



#MakeItGAP

RECIPES

PAM'S MOM'S DRESSING RECIPE

From Pam Williford
GAP Office Manager

YIELD: 8 Servings

INGREDIENTS:

- 1 cup turkey broth
- 2 loaves of bread, cubed*
- 1 Tbsp poultry seasoning
- 1 tsp salt
- 1 tsp pepper
- 1 tsp dried sage
- 2 sticks of butter
- 1 cup celery, chopped
- 1 cup white or yellow onion, chopped

PREPARATION:

Pour turkey broth into a small saucepan and warm over low heat. In a large bowl, combine bread cubes, poultry seasoning, salt, pepper and sage. Toss to evenly coat bread cubes with herbs and spices.

In a medium skillet, melt butter and add the celery and onions. Cook until soft. Pour butter, celery and onions over the bread mixture and toss to combine.

Add the turkey broth a little at a time and mix well as you go to ensure dressing is moist.

Press stuffing mixture into a buttered 9x13 baking dish, cover with foil, and bake at 350°F for 30-40 minutes or until the edges are golden brown.

**Set fresh loaves of bread out overnight so they harden slightly. Use white, wheat, Italian or a mixture of two or three types of bread.*

Recipe by Annie Herr