

BREAD STUFFING

I used to hate stuffing as a kid. It turns out that I was wrong, and now can't imagine turkey without it. As I was courting Deeann, there were several important tests I had to pass. One of them was the "stuffing test". If we didn't agree on stuffing, it would have been very hard on our relationship! Luckily and thankfully, I passed. I hope you enjoy it as much as we do!

9 cups Bread Cubes (about 14 pieces cut into $\frac{1}{2}$ to $\frac{3}{4}$ inch cubes, about the size of your thumbnail)

$\frac{3}{4}$ cup Butter

$\frac{1}{4}$ teaspoon Garlic

$\frac{1}{2}$ teaspoon Thyme

$\frac{1}{2}$ teaspoon Sage

$\frac{1}{4}$ teaspoon Rosemary

$\frac{3}{4}$ teaspoon Salt

$\frac{1}{4}$ teaspoon Pepper

$\frac{1}{4}$ teaspoon Onion Powder

Ahead of time, set your bread out on a wire rack for a couple of hours, turning occasionally to get it a bit stale. This will make it much easier to cut into cubes. Place cubes in a large bowl.

Combine all other ingredients in a small saucepan, and melt butter over medium heat stirring often. Once the butter is melted, remove from heat and allow it to sit for a few minutes to help bring the flavors out in the spices. Pour butter mixture over breadcrumbs stirring well. Stir this mixture again just before stuffing the turkey. This recipe makes enough stuffing for a 13 to 15 pound bird. If you would like some extra for leftovers like we do, perform the following:

ALTERNATE METHOD (stuffing without having to stuff)

Use the recipe as stated above, but only use $\frac{1}{2}$ teaspoon Salt. Also, dissolve a chicken bullion cube in $\frac{1}{2}$ cup hot water. Prepare the recipe the same way, but once butter and spices have been stirred in, add $\frac{1}{4}$ to $\frac{1}{3}$ cup of the bullion mixture and stir well. This adds some poultry flavor and moisture that you would normally get from the drippings. Place in a medium casserole, bake uncovered for about $\frac{1}{2}$ hour at 350.

Once the stuffing is removed from the turkey, mix it all together for a uniform texture and consistency.

Here is a turkey-cooking tip: The turkey is done when the stuffing reaches a temperature of 165 degrees.