

# My Mom's Perfect Thanksgiving Stuffing

## Step-by-Step

1. In large bowl, combine the bag of bread cubes with Pepperidge Farm herbed seasoned stuffing.
2. In fry pan, melt butter over a medium high heat. Sauté onions, green pepper and celery (or celery seed) until all is softened and translucent.
3. Pour melted butter and vegetables over all bread cubes and crumbs.
4. Mix in the two beaten eggs. Toss.
5. Add:
  - 1 tsp. Garlic Powder
  - 1 tsp. Poultry Seasoning
  - 2 Tablespoons Dried Parsley
  - 1 Tsp. OreganoToss again.
6. Now pour chicken broth over all of mixture, making sure that stuffing is ALMOST wet, (you want it to be more than damp, but not downright wet) so that stuffing doesn't dry out while inside turkey baking. (You can judge if stuffing is becoming too wet, just reserve the rest of the broth if not needed). (Many people like to use milk, but I find that it causes it to have a bland flavor. The chicken broth is the secret to excellent flavor, here.)
7. Toss once again, making sure all bread is well coated with all ingredients.
8. Stuff the turkey, packing tightly, but not too tightly (as in "don't really jam it in there") at both ends. (If you have any left over, you can put it in a casserole dish, and refrigerate until 45 minutes before turkey is done, then put in oven with turkey for extra stuffing.)
9. Use softened butter, and using fingers, rub butter all

over turkey until coated, and then shake a little paprika over top of entire turkey.

10. Put about 2 tablespoons flour inside baking bag before putting the turkey inside. Push turkey into bag, close bag tightly, make three slits across the top of the bag for ventilation, and put into roaster pan.
11. Put lid on roaster and then bake following instructions for the size turkey you have. (\*\*Note: the baking bag will probably cut baking time by at least 3/4 hr to 1 hour, but really holds in the juices and turkey stays very moist and juicy.) No basting is required when you use the baking bag, but if you wish, you can baste one or two times during baking.
12. \*\*Note\*\*: Be sure to remember to make the slits in the top of the baking bag, maybe an inch or two long, and be sure to put the little bit of flour into the bottom of the bag before you put the turkey inside. When finished, you will have an ample supply of broth inside the bag to make your gravy. Simply use a cup or ladle to scoop it all out. (What broth I don't need, I always put into a plastic container and freeze to use when I make my chicken soups. I add it into the pot of soup and it gives my soups added extra special flavor!)