**CYNTHIA’S TURKEY STUFFING**

This is the DOUBLE recipe - it makes enough for Thanksgiving, plus several meals.

### STEP / INSTRUCTIONS INGREDIENTS

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| 1. **STOCK**: Make turkey stock for gravy. Use a small amount to moisten the stuffing.  NOTE: Cynthia adds more liquids at step 9. | ***1 Medium onion (whole)***  ***1 Celery stalk***  ***1 carrot***  ***chicken stock***  ***Turkey giblets, neck, and liver*** |

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| 2. **OVEN**: Preheat oven to 350 degrees. |  |
| 3. **ONIONS**: Peel and chop the onions (Cuisinart). | ***4 medium onions (or 2 very large onions)*** |
| 4. **PEEL TOMATOES**: Boil water, then peel and coarsely chop tomatoes. | ***2 medium tomatoes*** |
| 5. **CELERY**: Peel, then chop the celery. Easier to use slicing disk of Cuisinart. | ***4 stalks of celery (use hearts and leaves)*** |
| 6. **PARSLEY**: Wash, then chop one bunch of parsley (Cuisinart). | ***1/2 parsley bunch*** |
| 7. **ASSEMBLY**: Add ingredients to large bowl, and mix together. | ***Prior ingredients from steps 2 to 5***  ***Minced shallots***  ***Homemade croutons (recipes separate)***  ***13 oz bottle - whole stuffed green olives   (drained then use slicing disk of Cuisinart***  ***4 cups whole blanched almonds (2 bags)*** |
| 8. **SEASONING**: Season to taste. | ***Garlic powder***  ***Sage***  ***Onion salt*** |
| 9. **MOISTENING**: Cynthia likes to enrich the stuffing. The idea is to soften the croutons a little. Need to stir thoroughly as each type of liquid is added. | ***2 Eggs***  ***Buttermilk***  ***Melted butter (one stick)***  ***Turkey stock*** |
| 10. **BAKE**: Spray Pam in three baking dishes. Stuff the turkey, and put back in refrigerator. Place the remainder of the stuffing in the baking dishes.  Bake for one hour, or until well-browned. | ***Stuffing mixture*** |

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