The Stuffing Cookbook

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Chicken Stuffing Bake

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Oyster Stuffing

Ingredients

5 stalks celery, diced 1 1/2 cups chopped onion 5 cups crumbled cornbread 1/2 cup chopped, cooked turkey giblets

- 8 ounces shucked oysters 1/4 cup chopped fresh parsley
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon dried sage
- 1/2 teaspoon ground nutmeg
- 2 eggs
- 2 cups chicken stock

Directions

In a skillet, saute the celery with the onions until the onions are translucent.

In a large bowl combine the crumbled cornbread, cooked celery, cooked onions, giblets, oysters, parley, basil, salt, paprika, dried sage and nutmeg. Toss well.

Beat the 2 eggs. Add the eggs and chicken stock to the stuffing mixture. Stuff stuffing in bird's cavity. Remove stuffing promptly once bird is cooked. You can also bake the stuffing separately from the bird in a large casserole dish. Bake it in a preheated 350 degrees F (175 degrees C) oven approximately 1 hour and 20 minutes.

Easy Sausage Stuffing

Ingredients

1 pound Bob Evans® Savory Sage or Original Recipe Sausage Roll

- 1 large onion, diced
- 3 stalks celery, diced
- 1 (14 ounce) package cubed stuffing
- 1 teaspoon poultry seasoning
- 2 1/2 cups chicken broth
- 1/2 cup melted butter

Directions

In a large skillet over medium heat, crumble sausage. Add onion and celery and cook, stirring occasionally until sausage is brown. In a large bowl, place cubed stuffing. Add sausage mixture. Sprinkle with poultry seasoning. Pour broth and butter over the top and toss to combine. Spoon mixture into a 9x13 inch baking dish; cover. Bake at 350 degrees F for 45 minutes.

COLLEGE INN® Turkey and Stuffing Casserole

Ingredients

1 (14 ounce) package seasoned dry stuffing mix

1 teaspoon ground sage

1 cup chopped celery

1/2 cup COLLEGE INN® Turkey Broth

1 (10.75 ounce) can condensed cream of celery soup

1 (10.75 ounce) can condensed cream of turkey soup

3 cups shredded cooked turkey 1/4 cup melted butter

Directions

Preheat oven to 425 degrees F.

Combine the first 4 ingredients, and set aside.

Separate the 2 soups in separate bowls and add 1/2 soup can of water to each; stir these well and set aside.

Place 1/3 of the crumb mixture into a lightly greased 9x13-inch baking dish.

Layer 1/2 of the turkey and pour the celery soup over this. Layer another 1/3 of the crumb mixture, followed by the remaining turkey.

Pour the turkey soup over and top with the remaining crumb mixture.

Drizzle with butter and pack the mixture firmly into the dish.

Bake 20 to 30 minutes.

Turkey 'n' Stuffing Pie

Ingredients

1 egg, beaten

1 cup chicken broth 1/3 cup butter or margarine, melted 5 cups herb-seasoned stuffing FILLING: 1 (4 ounce) can mushroom stems and pieces, drained 1/2 cup chopped onion 1 tablespoon butter or margarine 1 tablespoon all-purpose flour 3 cups cubed cooked turkey 1 cup frozen peas 1 tablespoon minced fresh parsley 1 teaspoon Worcestershire sauce 1/2 teaspoon dried thyme 1 (12 ounce) jar turkey gravy 5 slices processed American cheese, cut into strips

Directions

In a large bowl, combine the egg, broth and butter. Add stuffing; mix well. Pat onto the bottom and up the sides of a greased 9-in. pie plate; set aside. In a skillet, saute mushrooms and onion in butter until tender. Sprinkle with flour; mix well. Add the turkey, peas, parsley, Worcestershire sauce and thyme; mix well. Stir in gravy. Bring to a boil; boil and stir for 2 minutes. Spoon into the crust. Bake at 375 degrees F for 20 minutes. Arrange cheese strips in a lattice pattern over filling. Bake 5-10 minutes longer or until the cheese is melted.

Chops With Fruit Stuffing

Ingredients

chopped

6 (1/2 inch thick) pork loin chops
1 tablespoon vegetable oil
1 (6 ounce) package herb stuffing mix
2 celery ribs, chopped
1 medium tart apple, peeled and

1 cup dried cherries or cranberries 1/2 cup chopped onion 2/3 cup chicken broth

1/4 cup butter, melted

Directions

In a large skillet, brown pork chops in oil on both sides. In a large bowl, combine the remaining ingredients. Place half of the stuffing mixture in a 3-qt. slow cooker. Top with pork and remaining stuffing mixture. Cover and cook on low for 3 hours or until a meat thermometer reads 160 degrees F.

Roast Turkey With Tasty Chestnut Stuffing

Ingredients

12 pounds whole turkey salt to taste ground black pepper to taste 2 pounds chestnuts 2 cups butter 2 cups minced onion 2 cups finely diced celery 10 cups bread crumbs 1 teaspoon dried thyme 1 teaspoon dried marjoram 1 teaspoon ground savory 1 teaspoon dried rosemary

Directions

With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.

Melt the butter or margarine in a saucepan. Add onions and celery, and cook until limp. Add bread crumbs and spices. Mix thoroughly. Mix in chestnuts. Salt to taste.

Preheat oven to 350 degrees F (175 degrees C).

Remove neck and giblets: use for gravy if desired. Wash turkey with cold water, and dry. Rub salt and pepper into body cavities. Spoon stuffing into body cavities. Do not pack tightly. Close skin with skewers or twine, and tie drumsticks together. Place turkey on a roasting pan.

Roast the turkey, uncovered, for 20 minutes per pound. Test after three hours for doneness with a fork to see if juices run clear, and with a thermometer for an internal temperature of 175 degrees F (80 degrees C). If the turkey gets too dark, place an aluminum foil "tent" over the breast. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.

Any extra stuffing can be baked in a covered casserole in the oven with the turkey for the last hour.

Sausage Stuffing Balls

Ingredients

1/2 cup herb-seasoned dry bread stuffing mix
3/4 cup hot water
1 pound ground pork sausage
1/2 cup finely chopped onion
1/2 cup finely chopped celery
1 egg, beaten
1/2 teaspoon baking powder

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix herb-seasoned dry bread stuffing mix with hot water. Gradually mix in pork until blended with the stuffing mix. Stir in onion, celery, egg and baking powder.

Shape the mixture into 1 inch balls. Place the balls on a large baking sheet, cover with foil and bake in the preheated oven 15 minutes.

Remove foil. Raise oven temperature to 350 degrees F (175 degrees C). Continue baking 25 minutes, until golden brown.

Grandma Ruth's Stuffing

Ingredients

2 tablespoons olive oil
1 pound sliced fresh mushrooms
3 stalks celery, diced
2 onions, chopped
1 (20 ounce) loaf French or Italian
bread, cut into 1 inch cubes
1 (16 ounce) package herbseasoned stuffing mix
4 eggs, beaten
2 (14 ounce) cans chicken broth
2 teaspoons rubbed sage
2 teaspoons dried thyme
2 tablespoons garlic powder
salt and pepper to taste

Directions

Heat oil in a large skillet over medium heat. Saute the mushrooms, celery, and onions until softened.

Dampen the fresh bread cubes (not the stuffing mix), then squeeze out any excess water.

In a large bowl, combine the mushroom mixture, bread cubes, stuffing mix, eggs, and 1 can chicken broth. Season with sage, thyme, garlic powder, salt, and pepper, and mix well. The stuffing should have a rather paste-like consistency. Mix in additional chicken broth as necessary.

Loosely pack stuffing inside turkey cavity before roasting.

Broccoli Corn Stuffing

Ingredients

divided

3 tablespoons butter or stick margarine, divided
1 (14.75 ounce) can cream-style corn
1 (10 ounce) package frozen chopped broccoli, thawed
1 egg, lightly beaten
1/4 teaspoon salt
1/4 teaspoon pepper

1 cup seasoned stuffing croutons,

1 tablespoon chopped onion

Directions

In a skillet, saute the onion in 1 tablespoon butter. In a bowl, combine the corn, broccoli, egg, salt if desired and pepper; mix well. Add the onion mixture and 3/4 cup of croutons. Spoon into a greased 1-qt. baking dish.

Melt the remaining butter; toss with remaining croutons. Sprinkle over the top. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

Spinach Stuffing

Ingredients

1/2 tablespoon butter, melted2 (14 ounce) cans spinach1 tablespoon poultry seasoning1 (12 ounce) package unseasoneddry bread stuffing mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together butter, spinach, poultry seasoning, and stuffing mix. Transfer mixture to a 9x13 inch casserole dish.

Cover dish and bake in preheated oven for 1 hour.

Skillet Sausage and Stuffing

Ingredients

1 pound sweet Italian pork sausage, cut into 1-inch pieces 1 pound hot Italian pork sausage, cut into 1-inch pieces 1 1/4 cups water* 1 medium onion, cut into wedges 1 small green pepper, cut into 2inch strips 4 cups Pepperidge Farm® Herb Seasoned Stuffing

Directions

Cook sausage in skillet until browned. Pour off fat.

Add water, onion and pepper. Heat to a boil. Cover and cook over low heat 5 minutes or until sausage is done.

Add stuffing. Mix lightly. Cover and let stand 5 minutes.

Sweet Stuffing

Ingredients

2 cups diced onion
1/2 cup butter
2 cups cranberries
2 tablespoons brown sugar
2 teaspoons dried rosemary
1/2 tablespoon dried sage
12 slices raisin bread, cut into 1/2
cubes and toaste
1/2 cup fresh orange juice
1/2 cup vegetable broth

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cook onion in butter or margarine over low heat until soft. Add cranberries, brown sugar, rosemary and sage, orange juice, salt and pepper to taste. Mix gently but thoroughly.

If baking stuffing separately, spoon into buttered 3 or 4 quart casserole, drizzle with broth, dot with butter. Bake for 30 minutes. Uncover and bake an additional 30 minutes.

Hens with Apricot Rice Stuffing

Ingredients

1 cup sliced fresh mushrooms
3/4 cup chopped pecans
1/2 cup chopped onion
6 tablespoons butter, divided
1 cup cooked wild rice
1/2 cup chopped dried apricots
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
4 (24-ounce) Cornish game hens
1/2 cup apricot preserves
1 tablespoon white vinegar

Directions

In a large skillet, saute the mushrooms, pecans and onion in 4 tablespoons butter until tender. Stir in the rice, apricots, parsley, salt, pepper and cayenne.

Spoon about 3/4 cup rice mixture into each hen; tie legs together with kitchen string. Place hens, breast side up, on a rack in a shallow roasting pan. Melt remaining butter; brush over hens.

Bake, uncovered, at 350 degrees F for 1-3/4 to 2 hours or until a meat thermometer reads 180 degrees F for hens and 165 degrees F for stuffing. In a small saucepan, warm preserves and vinegar; spoon over hens. Bake 15 minutes longer.

Fish Fillets with Stuffing

Ingredients

2 tablespoons butter or margarine, melted 1/3 cup chicken broth 1/2 cup finely chopped onion 1/2 cup finely grated carrots 1/2 cup chopped fresh mushrooms 1/4 cup minced fresh parsley 1/2 cup dry bread crumbs 1 egg, beaten 1 tablespoon lemon juice 1 teaspoon salt 1/8 teaspoon pepper 2 1/2 pounds fish fillets (cod, halibut, pollock, etc.) Paprika

Directions

In a large bowl, combine the first 11 ingredients and mix well. In a greased 13-in. x 9-in. x 2-in. microwave-safe dish, arrange the fillets with stuffing between them. Moisten paper towels with water; place over fish. Cook 15-16 minutes or until fish flakes easily with a fork, rotating dish occasionally. Sprinkle with paprika.

Chicken with Oriental Stuffing

Ingredients

3/4 cup finely chopped onion 1 1/4 cups butter or margarine, divided

- 3 bacon strips, cooked and crumbled
- 1 (14.5 ounce) can bean sprouts, drained
- 1 (8 ounce) can sliced water chestnuts, drained
- 1 (4 ounce) can mushroom stems and pieces, drained and chopped 1 tablespoon Worcestershire sauce
- 1/8 teaspoon ground ginger 10 cups cubed day-old bread 1/2 teaspoon salt pepper to taste 8 chicken leg quarters

Directions

In a large saucepan, saute onion in 1 cup butter until tender. Add bacon, bean sprouts, water chestnuts, mushrooms, Worcestershire sauce and ginger. cook and stir over medium heat for 1 minute. Remove from the heat; stir in the bread cubes, salt and pepper. transfer to a greased 3-qt. baking dish.

Place the chicken in a greased 15-in. x 10-in. x 1-in. baking pan. Melt the remaining butter; brush over chicken. Bake at 350 degrees F for 40-45 minutes or until a meat thermometer reads 180 degrees F. Bake the stuffing alongside for 30-35 minutes or until heated through.

Ibby's Pumpkin Mushroom Stuffing

Ingredients

6 cups cubed pumpkin bread

- 1 cup chopped celery
- 1 cup butter
- 2 cups red onion, chopped
- 2 cups sliced crimini mushrooms
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons minced fresh tarragon
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 1 1/2 teaspoons salt
- 1 teaspoon ground black pepper
- 3 tablespoons chicken broth

Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in oven until dry at 250 degrees F (120 degrees C).

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter or margarine in a large pan over medium heat. Add celery and onions; cook for about 10 minutes. Add mushrooms; cook, stirring, for about 8 minutes. Mix in herbs, salt, and pepper. Fold in bread cubes. Add enough broth to moisten. Transfer to prepared dish. Cover with foil, shiny side down.

Bake for 40 minutes. Uncover, and bake for 10 minutes to crisp top.

Grandpa's Special Stuffing

Ingredients

1 (1 pound) loaf white bread, cut into cubes

8 eggs, beaten

1 cup diced prosciutto

1 cup diced salami

4 ounces diced pepperoni

16 ounces mozzarella cheese, cubed

1/4 cup grated Parmesan cheese 2 tablespoons chopped fresh parsley

ground black pepper to taste

Directions

Place bread cubes in a large bowl and sprinkle with enough water to moisten.

Add the eggs, prosciutto, salami, pepperoni, Mozzarella, Parmesan, parsley and pepper; mix well.

Place stuffing in a fowl or casserole dish. If using a casserole dish, bake uncovered at 375 degrees F (190 degrees C) for 35 to 45 minutes.

Apricot Rice Stuffing

Ingredients

1/2 cup finely chopped onion 1/2 cup finely chopped celery 1/4 cup butter or margarine 3 cups cooked rice 3/4 cup chopped dried apricots 1/4 cup minced fresh parsley 1/2 teaspoon salt 1/4 teaspoon pepper 1/4 teaspoon dried thyme 1/4 teaspoon ground nutmeg 1/8 teaspoon ground cloves

Directions

In a large skillet, saute onion and celery in butter until tender. Stir in the rice, apricots, parsley and seasonings. Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 5-10 minutes longer or until heated through.

Squash Stuffing Casserole

Ingredients

1/4 cup all-purpose flour
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup sour cream
2 yellow summer squash, cut into
1/2-inch slices
1 small onion, chopped
1 cup shredded carrots
1 (8 ounce) package instant stuffing mix
1/2 cup butter or margarine, melted

Directions

In a bowl, combine the flour, soup and sour cream until blended. Add the vegetables and gently stir to coat. Combine the stuffing mix and butter; sprinkle half into a 5-qt. slow cooker. Top with vegetable mixture and remaining stuffing mixture. Cover and cook on low for 4 -5 hours or until vegetables are tender.

Turkey-Berry Stuffing Balls

Ingredients

1 pound ground turkey
1 celery rib, finely chopped
1/4 cup finely chopped onion
2 eggs, beaten
1 1/4 cups chicken broth
4 cups seasoned stuffing croutons
3/4 cup fresh or frozen
cranberries, halved

Directions

In a large skillet, cook turkey, celery and onion over medium heat until meat is no longer pink; drain. In a large bowl, combine eggs, broth and stuffing; let stand for 5 minutes. Stir in turkey mixture and cranberries. Shape into 12 balls and place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 325 degrees F for 35-40 minutes or until heated through.

Meaty Holiday Stuffing

Ingredients

1 pound ground beef
1 pound ground pork
1/2 pound butter
2 cups chopped celery
2 cups chopped onion
1 1/2 (16 ounce) packages saltine crackers, crushed
1 teaspoon ground black pepper
1 teaspoon poultry seasoning
1/2 cup cooking sherry
7 cups chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Brown the beef and pork in a large skillet over medium heat; drain and set aside.

Melt the butter in the skillet over medium heat. Cook and stir the celery and onion in the melted butter until soft. Stir the meat and crushed crackers into the celery and onion mixture; season with pepper and poultry seasoning. Pour the sherry into the mixture; stir. Add the chicken broth to the mixture one cup at a time, stirring continually until all broth has been incorporated. Transfer the stuffing to the prepared baking dish; cover with aluminum foil.

Bake in preheated oven for 35 to 40 minutes; remove the foil and cook until the top has browned, another 5 to 10 minutes.

Grandma Winnie's Turkey Stuffing

Ingredients

1/4 pound butter
1 cup chopped onion
1 1/2 cups chopped celery
9 cups soft bread cubes
1/2 teaspoon poultry seasoning
1 (4.5 ounce) can sliced
mushrooms
1 egg, beaten
1 cup chicken stock

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter one 2 quart casserole dish.

In a saute pan, cook onion and celery in butter until soft.

In a mixing bowl, combine onion and celery, bread cubes, poultry seasonings, mushrooms, egg and stock. Mix well and add to casserole dish. Bake for 1 hour.

One-Dish Chicken and Stuffing Bake

Ingredients

1/3 cup milk

parsley

1 1/4 cups boiling water
4 tablespoons butter or margarine
4 cups Pepperidge Farm® Herb
Seasoned Stuffing
6 skinless, boneless chicken
breasts
Paprika
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup or Campbell's® Condensed
98% Fat Free Cream of
Mushroom Soup

1 tablespoon chopped fresh

Directions

Mix water and butter. Add stuffing. Mix lightly.

Spoon stuffing along center of 3-quart shallow baking dish. Arrange chicken on each side of stuffing and sprinkle with paprika.

Mix soup, milk and parsley. Pour over chicken. Cover.

Bake at 400 degrees F for 30 minutes or until done.

Wild Mushroom Stuffing

Ingredients

2 cups hot water

1 ounce dried porcini mushrooms 1 3/4 pounds egg bread - crust trimmed, and cut into 3/4 inch cubes

1 cup chopped hazelnuts6 tablespoons unsalted butter3 leeks, coarsely chopped1 cup chopped shallots1 1/4 pounds crimini mushrooms, sliced

1/2 pound shiitake mushrooms, sliced

2 cups chopped celery1 cup chopped fresh parsley3 tablespoons chopped fresh thyme

2 tablespoons chopped fresh sage salt and pepper to taste

2 eggs, lightly beaten 3/4 cup chicken broth

Directions

Soak porcini mushrooms in 2 cups hot water until the mushrooms are soft, about 30 minutes. Reserve soaking liquid, and chop mushrooms coarsely.

Preheat oven to 325 degrees F (165 degrees C). Arrange bread cubes on baking sheets in a single layer. Bake until beginning to brown, about 15 minutes. Spread hazelnuts in a single layer on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned.

Melt butter in a Dutch oven over medium heat. Cook leeks, shallots, and crimini and shiitake mushrooms in the butter until tender, about 15 minutes. Mix in celery and porcini mushrooms, and cook for 5 minutes. Transfer to a large bowl, and mix with toasted bread cubes and nuts. Season with parsley, thyme, sage, salt, and pepper. Stir in beaten eggs. Combine broth and 3/4 cup reserved porcini soaking liquid; add just enough broth mixture to the stuffing to moisten.

Transfer stuffing to a buttered 10x15 inch baking dish. Cover with buttered foil, and bake in preheated oven until heated through, about 1 hour. Uncover, and bake until top is crisp, about 15 minutes.

Vegetable Stuffing Casserole

Ingredients

2 (15 ounce) cans mixed vegetables
2 (10.75 ounce) cans condensed cream of celery soup
1 (6 ounce) can French-fried onions
1 (12 ounce) package dry bread

stuffing mix

3 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Drain one can of the mixed vegetables and pour both cans into a 2 quart casserole dish (one with a lid, preferably). Pour cream of celery soup over vegetables (use only one can for a drier casserole); gently stir until well mixed. Spread fried onions over vegetables and then spread the stuffing on top of the onions. Pour melted butter over stuffing; cover dish with a lid or with aluminum foil.

Bake in preheated oven for 20 to 25 minutes. Cool for a few minutes before serving.

Fish Stuffing Bake

Ingredients

- 1 cup water*
- 4 tablespoons butter or margarine
- 2 medium carrots, sliced
- 1 small green pepper, chopped
- 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- 1 1/2 pounds fresh or thawed frozen firm white fish fillets (cod, haddock or halibut)
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh parsley

Directions

Mix water, 2 tablespoons butter, carrots and pepper in saucepan. Heat to a boil. Remove from heat. Add stuffing and mix lightly.

Spoon stuffing across center of 3-quart shallow baking dish. Arrange fish on each side of stuffing.

Melt remaining butter and mix with lemon juice and parsley. Spoon over fish.

Bake at 400 degrees F 15 minutes or until fish is done.

Basic Yankee Bread Stuffing

Ingredients

1 pound ground pork sausage
1 tablespoon butter
6 stalks chopped celery
2 onions, chopped
2 (1 pound) loaves day-old white
bread, torn into small pieces
1 1/2 teaspoons sage seasoning
mixture
salt and pepper to taste
2 eggs, lightly beaten
1 cup chicken broth

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

Place pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Melt the butter in a large saucepan over medium heat. Place the celery and onions in the saucepan, and slowly cook and stir until tender.

Mix together the sausage, celery, onions, bread, sage, salt and pepper in a large bowl.

Pour the eggs and chicken broth into the mixture. Use more broth if needed. The stuffing should be moist, not mushy.

Press the mixture into the baking dish. Bake 1 hour in the preheated oven, or until the top is brown and crisp.

Fruited Stuffing Balls

Ingredients

2 cups diced celery
1/2 cup chopped onion
1/3 cup butter, melted
4 cups seasoned stuffing cubes
1 cup dried apricots, finely
chopped
3/4 cup chicken broth
1/2 cup raisins
2 eggs, lightly beaten
1/4 cup chopped pecans
1 teaspoon rubbed sage
1 teaspoon salt
1/4 teaspoon pepper

Directions

In a large skillet, saute celery and onion in butter until tender. Remove from the heat. Add remaining ingredients; mix well. Shape into 12 balls. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375 degrees F for 20-25 minutes or until golden brown.

Quinoa Turkey Stuffing

Ingredients

1 cup quinoa, rinsed

2 cups water

1 onion, chopped

1 pound fresh mushrooms, sliced

2 apples - peeled, cored, and chopped

1/4 cup pine nuts

1/3 cup raisins

2 cloves garlic, minced

1 teaspoon salt

1/4 teaspoon ground black pepper

2 teaspoons poultry seasoning

Directions

Place the quinoa and water in a large, microwave-safe bowl; cover. Cook on HIGH for 20 minutes.

Stir the onion, mushrooms, apples, pine nuts, raisins, garlic, salt, pepper, and poultry seasoning in with the quinoa.

Pack lightly into uncooked turkey. Roast turkey as directed.

Chicken and Stuffing Skillet

Ingredients

1 tablespoon butter or margarine 4 skinless, boneless chicken breasts

1 (6 ounce) box Pepperidge Farm® One Step Stuffing Chicken Mix

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup 1/2 cup milk 1/2 cup shredded Cheddar cheese

Directions

Heat butter in medium skillet over medium-high heat. Add chicken and cook 12 to 15 minutes or until no longer pink. Remove chicken.

Prepare stuffing in skillet according to package directions except let stand 2 minutes.

Return chicken to skillet. Mix soup and milk. Pour over chicken. Sprinkle with cheese. Cover and heat through.

Basic Yummy Stuffing

Ingredients

1/4 cup butter
3 stalks celery, chopped
1 onion, chopped
1 (8 ounce) can oysters
1 1/2 teaspoons poultry seasoning
1 (1 pound) loaf day-old bread,
torn into small pieces
1/2 cup turkey drippings

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large saucepan over medium heat. Slowly cook and stir celery and onions until onions are translucent, about 10 minutes. Stir in oysters, poultry seasoning, bread and enough turkey drippings to keep the mixture moist but not soggy.

When bread pieces are thoroughly coated, transfer the mixture to a 9x13 inch baking dish. Cover and bake in the preheated oven 30 to 45 minutes, until lightly browned.

Italian Sausage and Stuffing

Ingredients

1 (19 ounce) package Bob
Evans® Italian Sausage
4 ounces button mushrooms,
diced
3 cups cubed stuffing
1 cup chicken broth or water
1/2 cup shredded Monterey Jack
cheese

Directions

Preheat oven to 400 degrees F. In nonstick skillet over medium heat, cook sausage and mushrooms until sausage is browned and mushrooms are tender. Set aside. In 9-inch square baking dish, combine stuffing and broth. Place sausage and mushrooms on top. Sprinkle with cheese. Cover and bake for 25 to 30 minutes or until sausage is fully cooked.

Stuffed Boneless Quail with Wild Rice and Sage

Ingredients

6 boneless quail salt to taste 2 teaspoons grated orange zest, divided 2 1/2 cups vegetable broth 1/2 cup uncooked wild rice 1 bay leaf 1 tablespoon vegetable oil 1 cup diced onion 3/4 cup diced celery 1/2 cup fresh sage, minced 1 egg white 1/3 cup toasted walnuts 1/2 teaspoon freshly ground black pepper 1/4 cup fresh parsley, minced

1/2 cup chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a roasting pan.

Wash quail and rub the inside cavities with salt and 1 teaspoon of orange zest.

In a medium saucepan bring vegetable broth and rice to a boil. Add the bay leaf and reduce heat to low; cover and simmer for 35 to 40 minutes, or until liquid is absorbed.

Meanwhile, heat oil in a medium skillet over medium heat. Saute onions until translucent; add celery and sage and saute 2 minutes. Transfer to a medium bowl. Stir in the egg white, remaining orange zest, walnuts, black pepper, cooked rice and parsley; mix well. Stuff the cavities of the quail with the rice mixture. Lightly season the skins with salt and cracked black pepper.

Bake in preheated oven for 35 to 40 minutes, or until cooked through.

Remove quail from pan and de glaze with the chicken broth. Strain and ladle over the quail.

Baked Apples with Sweet Potato Stuffing

Ingredients

6 baking apples - peeled and cored

1/2 cup cinnamon red hot candies

1 cup water

1 (29 ounce) can sweet potatoes, drained

1/3 cup packed brown sugar 1/2 cup crushed pineapple, drained

1/4 cup chopped pecans 6 large marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot over medium heat, combine the candies and water. Stir until candies are dissolved.

Add the apples and baste frequently until apples begin to soften. Remove from heat and allow to cool.

Mix together the sweet potatoes, brown sugar, pineapple and pecans.

Stuff the cooled apples with the sweet potato mixture. Mound any remaining mixture on top of apples.

Place in 4 quart casserole dish and bake for 20 minutes; place a marshmallow on each apple, return to oven and cook until marshmallows are golden brown.

Campbell's Kitchen Turkey and Stuffing Casserole

Ingredients

Vegetable cooking spray
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)

1 cup milk or water

1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), thawed

2 cups cubed cooked chicken or turkey

4 cups Pepperidge FarmB® Herb Seasoned Stuffing

1 cup shredded Swiss or Cheddar cheese

Directions

Heat the oven to 400 degrees F. Spray a 2-quart casserole with the cooking spray.

Stir the soup and milk in a large bowl. Add the vegetables, turkey and stuffing and mix lightly. Spoon the turkey mixture into the casserole.

Bake for 20 minutes or until the turkey mixture is hot and bubbling. Stir the turkey mixture. Top with the cheese.

Bake for 5 minutes or until the cheese is melted.

Stuffed Pork Roast with Herb Seasoned Artichoke

Ingredients

2 tablespoons olive oil 6 medium green onions, chopped 1 tablespoon minced garlic 2 (14 ounce) cans artichoke hearts, drained and chopped 2 (13.75 ounce) cans sliced mushrooms, drained 2 tablespoons chopped fresh parsley 1/2 cup butter, cut into pieces 1 teaspoon ground black pepper 3 cups SwansonB® Chicken Broth (regular, Natural GoodnessB "y or Certified Organic) 1 (16 ounce) package Pepperidge FarmB® Herb Seasoned Stuffing 1 (5 pound) center cut boneless pork loin roast, butterflied Ground black pepper Garlic powder

Directions

Heat oil in large skillet. Add green onions and garlic and cook until tender. Add artichokes, mushrooms, parsley, butter and black pepper. Cook and stir until butter is melted.

Add broth. Heat through.

Place stuffing in large bowl. Add broth mixture. Mix lightly.

Preheat oven to 400 degrees F. Sprinkle pork with black pepper. Spoon 3 cups stuffing mixture down the center of the pork. Fold the sides over the filling to form a roll. Tie the pork crosswise at 2-inch intervals with kitchen twine. (The remaining stuffing can be baked in a covered casserole during the last 15 minutes of roasting.)

Sprinkle additional black pepper and garlic powder over pork. Place pork in roasting pan and bake for 45 minutes or until cooked through but slightly pink*. Let pork stand 10 minutes. Remove twine before slicing. Serves 12 to 16.

Wild Rice Stuffing

Ingredients

2 (14.5 ounce) cans chicken broth
1 1/2 cups water
2/3 cup uncooked wild rice
1/2 teaspoon salt
1/2 teaspoon dried thyme
4 medium carrots, sliced
2 celery ribs, chopped
1 medium onion, chopped
2 tablespoons vegetable oil
1/2 pound fresh mushrooms,
sliced
1 1/2 cups uncooked long grain
rice
1/4 cup minced fresh parsley

Directions

In a large saucepan, bring broth and water to a boil. Add the wild rice, salt and thyme. Reduce heat; cover and simmer for 30 minutes.

Meanwhile, in another saucepan, saute carrots, celery and onion in oil until almost tender. Add the mushrooms; saute 5 minutes longer. Add vegetables and long grain rice to wild rice. Cover and cook for 30-35 minutes or until rice is tender. Stir in parsley.

Buckshot Duck with Wild and Brown Rice Stuffing

Ingredients

1 (4 pound) whole duck, dressed, innards reserved
4 cloves garlic, crushed
3 tablespoons crushed black peppercorns
3 (.18 ounce) packets sazon seasoning
1/2 teaspoon olive oil
2 cups uncooked long grain and wild rice mix
1 cup seasoned croutons

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place the duck on a rack in a roasting pan. Rub the crushed garlic and pepper under the skin of the duck. Rub the skin with 1 packet sazon seasoning.

Roast 3 hours in the preheated oven, to an internal temperature of 180 degrees F (80 degrees) C.

Place the reserved duck innards and 1 packet sazon seasoning in a saucepan with enough water to cover. Bring to a boil, reduce heat, and simmer 30 minutes, until tender.

Place the rice mix in a medium saucepan with just enough water to cover. Mix in the oil, and 1 packet sazon seasoning. Bring to a boil. Reduce heat, cover, and simmer 25 minutes, stirring occasionally.

In a bowl, mix the cooked innards, cooked rice, and croutons. Stuff the cooked duck with the mixture to serve.

Baked Apple-Raisin Stuffing

Ingredients

1/4 cup chopped onion
1 celery rib, chopped
2 tablespoons butter or margarine
1/2 cup cubed peeled tart apples
1/4 cup golden raisins
1/2 teaspoon chicken bouillon
granules
1/4 teaspoon salt
1/4 teaspoon rubbed sage
1/4 teaspoon poultry seasoning
1/8 teaspoon pepper
1/3 cup chicken broth

2 cups cubed crustless day-old

bread

Directions

In a skillet, saute onion and celery in butter until tender. Add the apple, raisins, bouillon, salt, sage, poultry seasoning and pepper. Cook and stir 1-2 minutes longer. Stir in broth. Pour over bread crumbs; toss to coat.

Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 20-25 minutes longer or until top is golden brown.

Sausage and Oyster Stuffing

Ingredients

1 pound pork sausage
16 ounces unseasoned dry bread stuffing mix
2 (8 ounce) cans oyster pieces, liquid reserved
2 cups chopped celery
1 onion, chopped
4 tablespoons butter, melted
1 1/2 cups turkey broth salt and pepper to taste
Creole seasoning to taste

Directions

Place sausage in a large, deep skillet. Cook and crumble over medium high heat until evenly brown.

In a large bowl combine the dry bread stuffing with the sausage and pan juices. Stir in the oyster pieces and liquid, chopped celery, chopped onion, and butter.

Add the broth/liquid a little at a time until the dressing is moist but not soggy. Season to taste with salt, pepper and Creole seasoning. Refrigerate until cold and stuff in turducken.

Turkey with Chestnut Stuffing

Ingredients

1 pound chestnuts
2 cups chopped celery
2 cups chopped onions
1/2 cup butter or margarine
1 pound bulk pork sausage,
cooked and drained
1 (16 ounce) package crushed
seasoned stuffing mix
1 (14.5 ounce) can chicken broth
1 cup water
1 (18 pound) turkey
2 tablespoons vegetable oil

Directions

In a large saucepan or Dutch oven, bring 2 qts. of water to a boil. Cut an "X" in each chestnut; drop into boiling water. Return to a boil; cook for 5 minutes. Remove from the heat; peel outer shell and inner skin. Coarsely chop chestnuts; set aside.

In a skillet, saute celery and onions in butter until tender. Transfer to a large bowl; add sausage, stuffing and chestnuts. Add broth and water; toss to mix.

Loosely stuff turkey just before roasting. Skewer openings; tie drumsticks together. Place breast side up on a rack in a roasting pan. Brush with oil. Roast, uncovered, at 325 degrees F for 4-1/4 to 4-3.4 hours or until a meat thermometer reads 180 degrees F for turkey and 165 degrees F for stuffing, basting occasionally. Cover loosely with foil if turkey browns too quickly.

Cover and let stand for 20 minutes before removing the stuffing and carving the turkey. If desired, thicken pan drippings for gravy.

Do-Ahead Stuffing

Ingredients

1 cup butter
2 cups chopped onion
2 cups chopped celery
16 cups dry bread crumbs
1 tablespoon salt
2 teaspoons poultry seasoning
1/2 teaspoon ground black
pepper
1/2 teaspoon dried thyme
1/2 teaspoon dried sage
2 cups chicken broth, or as
needed

Directions

Melt the butter in a large deep skillet over medium heat. Add celery and onion; cook and stir until tender, about 10 minutes. Blend in the bread crumbs, salt, poultry seasoning, pepper, thyme and sage. Stir in enough chicken broth to moisten. Spoon into large resealable bags and refrigerate for up to 3 days.

To bake, preheat the oven to 350 degrees F (175 degrees C). Place the stuffing into greased casserole dishes.

Bake for 45 minutes in the preheated oven. If stuffing a bird, cook according to the recipe for your bird and place any extra stuffing into a casserole dish to bake.

Grandma's Stuffing

Ingredients

7 medium potatoes, peeled and cubed

1 cup butter, melted and divided 2 (1 pound) loaves white bread, torn into pieces

1 1/2 medium onions, chopped 5 tablespoons dried summer savory

salt and pepper to taste

Directions

Place the potatoes in a large pot, and fill with enough lightly salted water to cover. Bring to a boil, and cook until tender, about 10 minutes. Drain, mash with 1/4 cup of butter, and set aside.

In a large bowl, mix together the bread, onions, savory, salt and pepper. Stir in the mashed potatoes, while drizzling in the remaining butter. The mixture should become the texture of biscuit dough. Stuff turkey just before roasting. Place any leftover stuffing in a bowl in the refrigerator for later.

Squash Stuffing

Ingredients

2 cups sliced yellow squash
1 (10.75 ounce) can condensed
cream of celery soup
1 small onion, diced
1 (6 ounce) package dry bread
stuffing mix
ground black pepper to taste
1/2 (8 ounce) package processed
cheese food, cubed
2 tablespoons butter
3/4 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a medium bowl, mix the squash, cream of celery soup, and onion.

Spread about 3/4 cup stuffing mix in the bottom of the prepared baking dish, and top with half the squash mixture. Season with pepper, and sprinkle with half the processed cheese food. Repeat the layers, and top with the remaining stuffing mix. Evenly arrange butter slices over the surface, and pour water over all.

Cover, and bake 45 minutes in the preheated oven, or until lightly browned.

Ibby's Pumpkin Mushroom Stuffing

Ingredients

6 cups cubed pumpkin bread

- 1 cup chopped celery
- 1 cup butter or margarine
- 2 cups chopped red onion
- 2 cups sliced crimini mushrooms
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 1 1/2 teaspoons salt
- 1 teaspoon ground black pepper 6 tablespoons chicken broth

Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in a 250 degrees F (120 degrees C) oven until dry, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter in a large skillet over medium heat. Saute celery and onions for about 10 minutes. Add mushrooms, and continue cooking for about 8 minutes, or until tender. Season with rosemary, tarragon, chives, parsley, salt, and pepper. Fold in bread cubes, and add enough broth to moisten. Transfer to prepared dish, and cover with foil.

Bake in preheated oven for 40 minutes. Remove cover, and bake for 10 minutes, or until top is crisp.

Mushroom Stuffing

Ingredients

4 bacon strips, diced 4 celery ribs, chopped 1 medium onion, chopped 1 pound fresh mushrooms, chopped 1 teaspoon rubbed sage 1/2 teaspoon salt 1/4 teaspoon pepper 1 (6 ounce) package cornbread stuffing 1/2 cup chopped celery leaves 2 tablespoons minced fresh parsley 4 eggs, beaten 2 1/2 cups chicken broth 1 tablespoon butter or margarine

Directions

In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towel. Drain, reserving 2 tablespoons of drippings. Saute celery and onion in drippings until tender. Add mushrooms, sage, salt and pepper; cook and stir for 5 minutes. Remove from the heat; stir in stuffing, celery leaves, parsley and bacon; mix well. Combine eggs and broth. Add to stuffing mixture an mix well. spread in a greased 13-in. x 9-in. x 2-in. baking dish (dish will be full). Dot with butter. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 10 minutes longer or until lightly browned.

True Pilgrim Stuffing

Ingredients

2 cups butter

- 1 stalk celery, chopped
- 1 large onion, chopped
- 1 pound ground beef
- 1 pound bulk pork breakfast sausage
- 1 loaf loaf of white bread, cubed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a Dutch oven over medium-low heat, and cook and stir the celery and onion for 8 to 10 minutes, until the onion is translucent.

In a separate skillet, cook and stir the ground beef and sausage over medium heat until the meat is browned and no longer pink inside, about 10 minutes. Drain the excess grease from the meat.

Place the cubed white bread into the Dutch oven with the butter, celery, and onion, add the cooked meat, and lightly stir to mix well.

Bake in the preheated oven until evenly browned, about 1 hour.

Really Easy Bread Stuffing

Ingredients

- 1 (1 pound) loaf white bread
- 1 small onion, chopped
- 1 teaspoon poultry seasoning
- 1 pinch salt
- 1 pinch ground black pepper
- 1/4 cup water

Directions

Moisten all the bread with as much water as is needed to make moist. Add the onion, seasoning, and salt and pepper. Mix with hands.

Place in turkey or in foil and wrap up (which I do) and cook for at least 1 hour, longer if you are cooking it in the turkey. May open the foil for last 15 minutes to make top crusty.

Spicy Roast Goose with Apple Stuffing

Ingredients

1 (12 pound) goose, thawed if purchased frozen
1/4 teaspoon ground allspice
1/2 teaspoon ground cinnamon salt and black pepper to taste
8 apples, peeled, cored and sliced
1/2 cup Calvados (apple brandy)
2 teaspoons ground cinnamon

Directions

Wash the goose thoroughly and pat dry with paper towels. Let the goose sit at room temperature for about 30 minutes. Meanwhile, mix together the allspice, 1/2 teaspoon cinnamon, salt and pepper in a small bowl and set aside to make a spice rub.

Remove any lumps of visible fat from the cavity of the goose, and render the goose fat in a skillet over medium heat until the fat is liquid and the remaining bits are crisp and brown, about 15 minutes. Reserve 3 tablespoons of goose fat and save the rest for another use, or discard.

Working in batches if necessary, fry the sliced apples in the reserved goose fat in a large skillet over medium heat until the apple slices are browned, about 10 minutes per batch. Remove the browned apple slices to a large mixing bowl, let cool slightly, and sprinkle with the Calvados and 2 teaspoons of cinnamon. Mix lightly to combine.

With the point of a sharp knife, prick the entire skin of the goose, being careful not to cut into the meat. Rub the exterior of the goose well with the spice rub, massaging the spices into the skin.

Preheat an oven to 400 degrees F (200 degrees C).

Spoon the apple stuffing lightly into the cavity of the goose, and lay it on a large sheet of aluminum foil big enough to wrap over the entire goose. Wrap the goose in the foil, seal the edges, and make a 1/2-inch hole in the bottom of the foil packet to allow the fat from the goose to drain. Place the bird breast side up, on a rack set into a large baking pan, and roast the goose in the preheated oven until no longer pink at the bone and the juices run clear, about an hour and a half. Peel the foil back from the breast meat and roast for another 45 minutes until the skin browns, basting once or twice to prevent burning. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).

Remove the goose from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before serving.

Stuffing Meatballs

Ingredients

spaghetti sauce

1 1/2 pounds ground beef2/3 cup crushed seasonedstuffing mix1 tablespoon vegetable oil1 (26 ounce) jar meatless

Directions

In a bowl, combine beef and stuffing mix. Shape into 1-in. balls. In a large skillet over medium heat, brown meatballs in oil in small batches; drain. Return all meatballs to the pan; add spaghetti sauce. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until meat is no longer pink.

French Green Bean Stuffing

Ingredients

1 cup butter
3/4 (16 ounce) package frozen
French cut green beans
2 onions, chopped
2 leeks, chopped
1 tablespoon garlic and herb
seasoning blend
2 eggs, lightly beaten
1 (16 ounce) package seasoned
dry bread cube stuffing mix
2 cups hot water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

In a skillet over medium heat, melt 2 tablespoons butter, and saute the green beans, onions, and leeks until tender. Season with garlic and herb seasoning blend. Mix in the remaining butter until melted.

In a large bowl, toss together the green bean mixture, eggs, and dry stuffing mix. Gradually blend in the water. Transfer the mixture to the prepared baking dish.

Bake 40 minutes in the preheated oven, or until lightly brown.

Bacon and Bourbon Thanksgiving Stuffing

Ingredients

1 pound thick-cut bacon,
chopped
1 cup butter
2 large onions, peeled and
chopped
5 celery stalks, diced
2 cloves garlic, minced
2 tablespoons dried rosemary

1 (1 pound) loaf day-old pumpernickel bread, cubed 1 (1 pound) loaf day-old dark rye bread, cubed

8 eggs, lightly beaten

1 tablespoon dried thyme

3 tablespoons dried sage leaves

2 quarts chicken stock (more as needed)

1 cup good quality bourbon whiskey

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x13 inch baking dishes.

Place the bacon in a large, deep skillet, and cook over medium high heat until evenly brown. Drain on paper towels. Pour bacon fat remaining in the skillet into a bowl.

Using the same skillet, melt the butter over medium heat. Stir in the onions, celery, garlic, and rosemary, and cook until onions are soft and transparent, about 5 minutes. Stir in the reserved bacon fat.

Meanwhile, place the pumpernickel and rye bread cubes into a large bowl. Stir in the eggs, thyme, sage, and onion mixture, and toss to mix evenly.

Stir the chicken stock and bourbon together in a bowl. Pour the chicken stock mixture over the bread mixture, adding more stock to reach desired consistency. Use your hands to evenly mix the ingredients together. Spoon stuffing mixture evenly between the prepared baking dishes and pat down lightly.

Bake for 45 minutes in the preheated oven or until a knife inserted into the center comes out clean. If you wish to have a darker crust on top, bake for an additional 10 minutes.

Bread and Celery Stuffing

Ingredients

3/4 cup butter or margarine 1 onion, chopped 4 stalks celery, chopped 2 teaspoons poultry seasoning salt and pepper to taste 1 cup chicken broth

Directions

1 (1 pound) loaf sliced white bread Let bread slices air dry for 1 to 2 hours, then cut into cubes.

In a Dutch oven, melt butter or margarine over medium heat. Cook onion and celery until soft. Season with poultry seasoning, salt, and pepper. Stir in bread cubes until evenly coated. Moisten with chicken broth; mix well.

Chill, and use as a stuffing for turkey, or bake in a buttered casserole dish at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Best-Ever Cornbread-Sausage Stuffing

Ingredients

1 (8.5 ounce) package corn bread mix

10 slices firm white bread

1 pound bulk spicy pork sausage

2 cups sliced celery

1 large onion, chopped

2 teaspoons dried sage

1/4 cup melted butter

1 (14 ounce) can chicken broth

2 eggs

Directions

The day before you want to make the stuffing, bake the corn bread mix according to package directions, remove it from the pan, cover lightly with a cloth, and leave it to dry overnight. Tear the bread into pieces and leave it out overnight to dry.

About 1/2 hour before serving, preheat an oven to 350 degrees F (175 degrees C), and grease a 1 1/2-quart baking dish.

Place the sausage into a skillet over medium heat, and cook and stir the sausage, breaking it up as it cooks, until the meat is browned, 8 to 10 minutes. Stir in the celery and onion, and cook until the onion is translucent, stirring occasionally, about 8 minutes. Stir in the sage.

Tear up and crumble the corn bread into a large bowl. Break the bread apart into 1/2-inch pieces, and lightly mix it with the corn bread. Pour in the melted butter, stir to combine, and lightly mix in the sausage mixture.

Whisk the chicken broth with the eggs, and stir into the corn bread mixture. Place the stuffing into the prepared baking dish, cover with foil, and bake in the preheated oven until the stuffing is cooked through and hot, about 30 minutes. Uncover the dish and return to the oven to bake until the top is lightly browned, about 10 more minutes.

Easy Stuffing

Ingredients

6 ounces dry bread stuffing mix 10 slices day-old bread, torn into small pieces 3 eggs, beaten 1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter or spray one 2 quart casserole dish.

Prepare stuffing according to directions on box; place stuffing in a large bowl.

Add the dried bread, eggs and water; mix well and place in casserole dish.

Cover and bake 45 to 60 minutes.

Roast Goose with Stuffing

Ingredients

10 French bread, cut into cubes

1 cup dried currants

4 apples - peeled, cored and sliced

1 tablespoon dried thyme

4 tablespoons butter, melted

1 tablespoon vegetable oil

1 (10 pound) goose

1 onion, chopped

1 carrot, chopped

1 stalk celery, chopped

1 clove garlic, minced

1 bay leaf

3 whole cloves

1 sprig fresh thyme

1 sprig fresh marjoram

1/4 cup white wine

1 teaspoon tomato paste

1 (10.5 ounce) can condensed

chicken broth

1 tablespoon cornstarch

1/4 cup water

salt to taste

ground black pepper to taste

Directions

In a large bowl, combine bread, currants, apples, crumbled thyme, salt, pepper, and melted butter or margarine.

Wash goose inside and out. Pat dry. Stuff, truss, and tie goose. Prick bird all over with fork.

Heat oil in roasting pan on top of stove. Brown goose lightly on all sides, then drain off pan drippings. Set goose breast side up in roasting pan. Add a little water, cover, and roast at 375 degrees F (190 degrees C) for one hour. Discard fat from roasting pan.

In a mixing bowl, combine chopped onion, carrot, celery, garlic, bay leaf, cloves, fresh thyme and marjoram, and sprinkle around the goose. Continue roasting uncovered for 20 to 25 minutes per pound, draining off fat at intervals. Add more water as required. Transfer cooked goose to platter, and keep warm by covering loosely with foil.

Skim off remaining fat in pan, and heat drippings and vegetables on top of stove until mixture is reduced. Stir in white wine, tomato paste, and chicken broth. Simmer for 10 to 15 minutes, then strain gravy. If necessary, add a little cornstarch mixed with water to thicken gravy.

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes
1 pound sweet Italian sausage,
casings removed
1/4 cup butter
6 cups coarsely chopped leeks
2 tart green apples - peeled,
cored and chopped
2 cups chopped celery
4 teaspoons poultry seasoning
2 teaspoons dried rosemary,
chopped
1 cup dried cranberries
1 1/3 cups chicken broth
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread bread cubes in a single layer over two baking sheets. Bake until slightly dry, about 15 minutes.

In a large skillet over medium heat, cook sausage, crumbling coarsely, for about 10 minutes or until evenly brown. Drain off grease, and transfer sausage to a large bowl.

Melt butter in the skillet; add leeks, apples, celery, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Stir in the rosemary and dried cranberries.

Mix leek mixture and bread cubes with sausage in bowl. Spoon stuffing into turkey, packing loosely.

Bake remaining stuffing in a buttered baking dish, covered, at 350 degrees F (175 degrees C) for about 45 minutes. Uncover, and bake another 15 minutes to brown top.

Sour Cream Chicken and Stuffing

Ingredients

6 skinless, boneless chicken breasts

1 (6 ounce) package unseasoneddry bread stuffing mix1 (10.75 ounce) can condensedcream of chicken soup

1 (10.75 ounce) can condensed cream of celery soup

1/2 cup sour cream

1 teaspoon curry powder

1 teaspoon lemon juice (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line bottom of a 9x13 inch baking dish with chicken breasts. Spoon prepared stuffing mix over chicken. Mix the cream of chicken soup, cream of celery soup, sour cream, curry powder, and lemon juice. Pour mixture over top of stuffing.

Bake uncovered in the preheated oven for approximately 1 hour, until chicken juices run clear.

Slow Cooker Stuffing

Ingredients

1 cup butter 2 cups chopped onion 2 cups chopped celery 1/4 cup fresh parsley 12 ounces fresh mushrooms, sliced 12 1/2 cups dry bread cubes 1 teaspoon poultry seasoning 1 1/2 teaspoons dried sage 1 teaspoon dried thyme 1/2 teaspoon dried marjoram 1 1/2 teaspoons salt 1/2 teaspoon ground black pepper 4 1/2 cups chicken broth 2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Roast Turkey With Tasty Chestnut Stuffing

Ingredients

2 pounds chestnuts

2 cups butter

2 cups minced onion

2 cups minced celery

10 cups dried bread crumbs

1 teaspoon dried thyme

1 teaspoon dried marjoram

1 teaspoon dried savory

1 teaspoon dried rosemary

12 pounds whole turkey, neck and giblets removed

salt and freshly ground black pepper to taste

Directions

With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.

To prepare the stuffing, melt the butter in a medium saucepan over medium heat. Stir in onions and celery, and cook until tender. Thoroughly mix in bread crumbs and chestnuts. Season with thyme, marjoram, savory, and rosemary.

Preheat oven to 350 degrees F (175 degrees C).

Wash turkey with cold water, and pat dry. Rub salt and pepper into body cavities. Loosely spoon stuffing into body cavities. Close skin with skewers or kitchen twine, and tie drumsticks together. Place turkey on a rack in a medium roasting pan.

Roast turkey 3 1/2 to 4 1/2 hours in the preheated oven, until internal temperature of thigh reaches 180 degrees F (80 degrees C) and stuffing reaches 165 degrees F (75 degrees C). A foil tent may be placed over the turkey during the last half of roasting time to avoid over browning. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.

Stuffing of Champions

Ingredients

seasoning mixture

1 1/2 (1 pound) loaves white bread2 tablespoons butter1 bunch celery, diced2 onions, chopped1 (1 ounce) package sage

Directions

1 1/2 (1 pound) loaves white bread Allow the bread to become stale overnight. Break stale bread into pieces and place in a large bowl.

Melt the butter in a medium saucepan over medium-low heat. Slowly cook and stir the celery and onions until the onions are soft. Transfer to the bowl with bread and mix by hand until well blended.

Sprinkle the mixture with sage seasoning and use to stuff the bird.

Sausage Stuffing

Ingredients

1 pound breakfast sausage 3/4 cup finely diced onion 1 1/2 cups chopped celery 3/4 cup margarine, melted 8 cups soft bread cubes 3 teaspoons poultry seasoning 1/4 teaspoon ground black pepper

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Remove the sausage from the skillet and let drain on paper towels. Combine melted margarine with the sausage drippings until there is 1 cup of drippings and margarine combined.

Saute onions and celery in the margarine/dripping mixture until onion is tender but not browned. Stir in about 1/3 of the bread cubes. Pour onion mixture into a large bowl and stir in remaining bread cubes, sausage, poultry seasoning, and pepper. Watch your hands, it's hot. Mix well. This stuffing is ready for baking.

Bacon, Mushroom, and Oyster Stuffing

Ingredients

1 pound bacon
1/2 cup butter
1 onion, sliced thin
2 cloves garlic, minced
1 (4 ounce) package fresh
mushrooms, sliced
1 cup white wine
2 cups chicken stock
1 (14 ounce) package seasoned
stuffing cubes
1 (10 ounce) jar oysters, drained
and cut into thirds

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet; cook over medium-high heat until evenly brown. Remove bacon to a paper towel-lined plate to drain. Reserve drippings in the skillet.

Add the butter to the bacon drippings and melt over medium-high heat. Cook the onion, garlic, and mushrooms in the butter and drippings until the onion has caramelized, 10 to 15 minutes. Pour the wine into the skillet; allow the wine to warm; remove from heat.

Place the stuffing cubes in a large bowl. Pour the vegetable mixture over the cubes. Add the chicken stock. Fold the oysters into the mixture. Transfer the stuffing to a 9x13 inch baking dish.

Bake in preheated oven until golden brown on top, about 30 minutes.

Spinach Stuffing Balls

Ingredients

6 eggs, lightly beaten
1 (6 ounce) package stuffing mix
1/2 cup butter or margarine,
melted
1 cup grated Parmesan cheese
1/4 teaspoon salt
1/8 teaspoon pepper
2 (10 ounce) packages frozen
chopped spinach, thawed and
squeezed dry

Directions

In a bowl, combine eggs, stuffing mix, butter, Parmesan cheese, salt and pepper. Add spinach; mix well. Shape into 1-1/2-in. balls; place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 12-15 minutes or until lightly browned.

Grandma Smith's New Brunswick-Style Turkey

Ingredients

3 potatoes, peeled and cubed 1/2 cup butter

- 2 celery stalks, finely chopped
- 1 large onion, minced
- 2 tablespoons dried summer savory
- 2 eggs, beaten
- 6 slices bread, cut into cubes salt and ground black pepper to taste

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash.

Melt the butter in a skillet over medium heat; cook the celery and onion in the butter until the onion has turned translucent, 5 to 7 minutes. Fold into the mashed potatoes along with the savory, and allow to cool until just warm.

Place the cooled mashed potatoes into a large bowl, and stir in the beaten egg. Gently fold in cubed bread, then season to taste with salt and pepper. Refrigerate until ready to use.

Use as a stuffing for turkey, or bake in buttered loaf pans at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Turkey and Stuffing Casserole

Ingredients

1 (14 ounce) package seasoned dry stuffing mix
1 teaspoon ground sage
1 cup chopped celery
1/2 cup chicken broth
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of chicken soup
2 boneless, skinless turkey breasts - cooked and shredded
1/4 cup melted butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine the stuffing crumbs, sage, celery and chicken broth, and then set aside. Place the celery soup and the chicken soup into two separate bowls and add 1/2 of a soup can of water to each. Stir these well and set aside.

Sprinkle 1/3 of the stuffing crumb mixture into the bottom of a lightly greased 9x13-inch baking dish. Then layer with 1/2 of the shredded turkey meat and pour the celery soup mixture over this. Sprinkle another 1/3 of the crumb mixture over this, followed by the remaining turkey. Pour the chicken soup mixture over this and top off with the remaining stuffing mixture. Drizzle the melted butter over all and press the entire mixture down into the dish until firmly packed.

Bake at 425 degrees F (220 degrees C) for 20 to 30 minutes.

Breadless Stuffing

Ingredients

2 tablespoons olive oil1 (4 ounce) package sliced fresh mushrooms

2 cloves garlic, chopped

1/2 cup diced celery

1/3 cup diced onion

1/2 cup water

1 1/2 cubes chicken bouillon

2 (12 ounce) cans garbanzo beans, drained and rinsed

1 egg

2 teaspoons dried sage

1 teaspoon salt

1 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a glass baking dish with cooking spray.

Heat the olive oil in a large skillet. Cook the mushrooms, garlic, celery, and onion in the olive oil 3 to 5 minutes. Add the water and bouillon; cook and stir until the bouillon is dissolved.

Combine the garbanzo beans, egg, sage, salt, and pepper in a bowl. Mash together with your hands until thoroughly mixed; stir in the vegetable mixture; transfer to the prepared baking dish. Cover with aluminum foil.

Bake in preheated oven 30 minutes; remove the foil and bake uncovered another 10 to 15 minutes.

Tarragon Stuffing

Ingredients

2 cups chopped green onions
1 1/2 cups unsalted butter
10 cups fresh bread crumbs
1 tablespoon dried tarragon
1/2 cup chopped fresh parsley
2 teaspoons salt
1 teaspoon ground black pepper
2 cups sherry

Directions

Melt the butter with the minced scallions. Combine the melted butter with the bread crumbs, tarragon, parsley, salt and ground pepper. Add sherry or giblet stock to desired moistness (2 cups is usually plenty).

Pack stuffing into bird's cavity. Remove stuffing promptly once bird is cooked. Alternately you can bake the stuffing in a large casserole dish at 350 degrees F (175 degrees C) for 1 hour 20 minutes.

Santa Fe Chicken and Stuffing

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)

1 cup milk

- 1 (8 ounce) can whole kernel corn, drained
- 1 (4 ounce) can chopped green chiles, drained
- 2 cups cubed, cooked chicken
- 4 cups Pepperidge Farm®

Cornbread Stuffing

1 cup shredded Cheddar cheese or Monterey Jack cheese Pace® Chunky Salsa

Directions

Stir the soup, milk, corn, chiles and chicken in a large bowl. Add the stuffing and mix lightly. Spoon the chicken mixture into a 2-quart shallow baking dish.

Bake at 350 degrees F for 25 minutes or until the chicken mixture is hot and bubbling. Stir the chicken mixture. Sprinkle with the cheese.

Bake for 5 minutes or until the cheese is melted. Serve with the salsa.

Baked Pork Chops with Garden Stuffing

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup

3/4 cup water

- 1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots)
- 1 tablespoon margarine or butter
- 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- 6 bone-in pork chops, 3/4-inch thick

Directions

Mix 1/3 cup soup, 1/2 cup water, vegetables and margarine in saucepan. Heat to a boil. Remove from heat. Add stuffing. Mix lightly.

Spoon stuffing mixture into greased 3-quart baking dish. Arrange chops over stuffing.

Mix remaining soup and remaining water. Spoon over chops.

Bake at 400 degrees F for 40 minutes or until chops are done.

Chicken and Stuffing

Ingredients

4 cups dry bread stuffing mix

1 cup butter, melted

1 cup milk

2 1/2 cups cubed, cooked chicken meat

1 (10 ounce) package frozen green peas, thawed

1 onion, chopped

1 pinch ground black pepper

1 (4 ounce) jar sliced pimento peppers, drained

1 (8 ounce) can water chestnuts

1 cup chopped celery

2 (4.5 ounce) cans mushrooms, drained

2 (10.75 ounce) cans condensed cream of celery soup

1/2 cup slivered almonds for topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the stuffing and melted butter/margarine. Put 1/2 of the stuffing mixture in a 9x13 inch baking dish.

In a large mixing bowl, combine the milk, chicken meat, peas, onion, ground black pepper, pimentos, water chestnuts, celery, mushrooms and soup. Mix well.

Pour chicken mixture over the stuffing in the baking dish, then add the other 1/2 of the stuffing mixture. Top with slivered almonds and bake in the preheated oven for 30 to 35 minutes. Let cool for 10 minutes and serve.

Turkey Breast Roulade with Apple and Raisin

Ingredients

1 1/2 cups water
1/4 cup butter
1/3 cup raisins
1 (6 ounce) package low sodium
stuffing mix (such as Stove Top®
Lower Sodium Chicken Flavor)
1 tablespoon poultry seasoning
1 apple - peeled, cored and
chopped

1 (6 pound) whole bone-in turkey breast with skinsalt and pepper to taste1 tablespoon poultry seasoning

Directions

Place the water, butter, and raisins into a saucepan; bring to a boil. Remove from the heat, stir in the stuffing mix, cover, and let stand until the stuffing mixture absorbs the liquid, about 5 minutes. Stir 1 tablespoon of poultry seasoning and the apple lightly into the stuffing. Allow the stuffing mixture to cool.

Preheat oven to 350 degrees F (175 degrees C). Place a rack into a roasting pan.

Carefully remove the turkey breast skin in one piece without tearing the skin, and set aside. Bone the turkey breast (see notes) keeping the meat in one piece but removing the strip of cartilage and gristle between the two breast halves, if necessary. Pull the two tenderloin sections outward from the main part of the breast, keeping them attached, to expand the boneless piece of turkey into a roughly square-shaped piece of meat. Sprinkle the inside of the breast with salt, pepper, and 1 tablespoon of poultry seasoning.

Spread the stuffing mixture all over the inside of the breast meat piece, and firmly roll the stuffed breast into a compact roll. Spread the reserved turkey skin out, and place the stuffed roll in the middle of the skin. Pull and roll the skin over the stuffed meat, and tie the stuffed roll together with cooking twine. Place the roll onto the roasting rack with the seam side down.

Roast the stuffed breast in the preheated oven until the skin is golden brown, the meat is no longer pink inside, and the temperature of the roll, measured at the thickest part, reads 170 degrees F (75 degrees C), 1 1/2 to 2 hours. Allow the roast to stand covered with a tent of aluminum foil for at least 10 minutes before removing the twine for slicing.

Yummy Sweet Stuffing

Ingredients

3/4 cup dry stuffing mix 1/2 pound maple flavored sausage 1 (8 ounce) can jellied crar

1 (8 ounce) can jellied cranberry sauce

1/2 cup maple syrup salt and pepper to taste

Directions

Prepare stuffing mix according to package directions.

Brown the sausage in a skillet over medium heat; drain. Add the cranberry sauce and syrup; cook and stir until the cranberry sauce has melted. Stir in the prepared stuffing. Serve hot.

Colin's Stuffing (Turkey Optional!)

Ingredients

1 cup shelled macadamia nuts1 cup shelled pistachio nuts

1 cup shelled walnuts

1 cup slivered almonds

1 pound pork sausage

1/2 cup unsalted butter

2 cups chopped yellow onion

1 1/2 cups thinly sliced celery

1 1/2 cups peeled, diced carrots

2 tablespoons finely chopped garlic

2 (16 ounce) packages dry bread stuffing mix

2 1/2 tablespoons dried sage salt and pepper to taste5 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a large baking dish.

Spread macadamia nuts, pistachios, walnuts, and almonds in a single layer on a baking sheet, and bake 5 to 10 minutes, stirring often, until lightly toasted.

Place sausage in a large skillet over medium heat, and cook until evenly brown. Set aside, and drain skillet. Melt butter in the skillet, and cook the onion, celery, carrots, and garlic until tender.

In a large bowl, toss together the dry bread stuffing mix, roasted nuts, sausage, onion, celery, carrots, and garlic. Season with sage, salt, and pepper. Mix in 3 cups chicken stock. Gradually add remaining chicken stock as needed to make the mixture evenly moist. Transfer to the prepared baking dish. (Or use to stuff the turkey just before roasting.)

Bake stuffing 25 minutes in the preheated oven, until crisp and golden brown.

Baked Chicken with Applesauce Stuffing

Ingredients

6 cups dry bread crumbs
1 onion, chopped
1 stalk celery, diced
1 (16 ounce) jar applesauce
1 (14 ounce) can chicken broth
2 tablespoons dried parsley
1 tablespoon dried rosemary
1 tablespoon dried thyme
1 tablespoon dried sage

1 (4 pound) whole chicken, cut

salt and pepper to taste

3/4 cup butter, melted

into pieces

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13 inch baking pan with cooking spray.

In a large bowl, mix the bread crumbs, onion, celery, applesauce, and broth. Season with parsley, rosemary, thyme, sage, salt, and pepper. Transfer to the baking dish. Arrange chicken pieces in the dish so they are partially covered with the stuffing. Drizzle with butter. Cover the dish with aluminum foil.

Bake 1 hour in the preheated oven. Remove foil, and continue baking 30 minutes, until chicken juices run clear and stuffing is lightly browned.

Cornbread and Sausage Stuffing

Ingredients

1 (12 ounce) package corn bread mix

- 1 pound sausage, cooked and drained
- 1 tablespoon butter
- 3/4 cup chopped onion
- 3 stalks celery, chopped
- 1 teaspoon dried thyme
- 2 teaspoons ground sage
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 cup vegetable broth

Directions

One to two days ahead, make one pan of cornbread according to the box instructions. Let this sit out overnight and get a firm (almost hard) crust.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble, drain and set aside.

In a skillet, cook onion and celery in butter until soft. Remove from heat, allow to cool.

In a large bowl, combine crumbled cornbread, sausage, onions and celery. Add sage, garlic powder, salt and pepper. Mix well.

In 1/4 cup increments, add chicken or vegetable broth to stuffing mixture. Toss gently until evenly moist. Loosely stuff in fowl or casserole dish and bake at 350 degrees F (175 degrees C) for 30 minutes or until heated to 160 degrees F (70 degrees C).

Amber's Super Stuffing

Ingredients

2 1/4 cups chicken stock 1/4 cup wild rice

- 4 tablespoons butter
- 2 cups fresh sliced mushrooms
- 2 cups chopped celery
- 1 cup chopped onion
- 4 cups corn bread stuffing mix
- 1 tablespoon poultry seasoning

Directions

In a medium sized saucepan combine the chicken stock and the wild rice. Bring to a boil then reduce heat and let simmer until rice is tender.

In a large skillet melt the butter. Add the mushrooms, celery and onion. Cook until the vegetables are soft.

In a large bowl mix the cornbread stuffing and poultry seasoning. Add the rice and the vegetables and mix well. Use to stuff turkey or bake on its own. More chicken stock can be added if stuffing is dry.

Mushroom Stuffing Balls

Ingredients

8 ounces fresh mushrooms, chopped
1 medium onion, chopped
1/2 cup butter, melted
4 eggs, beaten
2 teaspoons dried parsley flakes
1/8 teaspoon garlic powder
1/2 cup grated Parmesan cheese
2 1/2 cups seasoned dry bread
crumbs

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the mushrooms, onion, butter, eggs, parsley, garlic powder, and Parmesan cheese until creamy. Gradually mix in bread crumbs until the mixture is stiff enough to shape into balls. Form into 2 inch balls, and place on cookie sheets.

Bake for 18 minutes in the preheated oven, until the bottoms are lightly browned. Arrange on a serving tray and serve hot or warm.

Vegetable Stuffing Bake

Ingredients

4 cups Pepperidge FarmB® Herb Seasoned Stuffing 2 tablespoons butter, melted 1 (10.75 ounce) can Campbell'sB® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium) 1/2 cup sour cream 2 small zucchini, shredded 2 medium carrots, chopped 1 small onion, finely chopped

Directions

Stir 1 cup of the stuffing and butter in a small bowl. Set aside.

Stir soup, sour cream, zucchini, carrots and onion in a large bowl., Add the remaining stuffing and stir lightly to coat. Spoon the mixture into a 1 1/2 quart baking dish. Sprinkle with the reserved stuffing mixture.

Bake at 350 degrees F for 35 minutes or until it's hot.

Cornbread Sausage Stuffing

Ingredients

2 (6 ounce) packages cornbread stuffing mix

- 1 pound ground pork sausage
- 1 onion, chopped
- 4 stalks celery, chopped
- 2 tablespoons butter, melted
- 1 teaspoon poultry seasoning
- 1 (14.5 ounce) can chicken broth

Directions

Prepare cornbread stuffing mix according to package directions. Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown; drain.

In a large bowl, mix cornbread stuffing, sausage, onion, celery, butter, poultry seasoning and desired amount of chicken broth.

Transfer mixture to a medium baking dish. Cover, and bake 30 minutes in the preheated oven, until lightly browned.

Sage Sausage and Cider Stuffing

Ingredients

sausage

1 tablespoon butter

1 tablespoon olive oil

1/2 cup chopped celery

1/4 cup chopped onion

2 teaspoons chopped fresh sage

1 Golden Delicious apple - peeled, cored, and diced

2 teaspoons chicken soup base

1/2 cup water

3/4 cup apple cider

1/2 loaf Italian bread, cubed

Directions

1/2 pound bulk sage-flavored pork Preheat an oven to 375 degrees F (190 degrees C). Grease a 2quart baking dish.

> Heat a large skillet over medium-high heat. Cook and stir the sausage in the skillet until crumbly, evenly browned, and no longer pink. Drain and discard any excess grease; set the sausage aside in a mixing bowl. Melt the butter and olive oil in the skillet over medium heat; stir in the celery and onion. Cook and stir until the onion has softened and turned translucent, about 5 minutes.

Stir the cooked sausage into the onions along with the sage and apples. Continue cooking until the apples are just turning soft, about 5 minutes more. Whisk the chicken soup base and water together in a bowl until dissolved. Add the apple cider; stir in the sausage mixture along with the bread cubes until the bread is moist. Pack the stuffing into the prepared baking dish.

Bake uncovered in the preheated oven until lightly browned and the edges are crisp, about 30 minutes.

Cranberry Apple Raisin Stuffing

Ingredients

- 1 (1 pound) loaf Italian bread, cut into 1 inch cubes
- 1 (16 ounce) can whole cranberry sauce
- 3 Granny Smith apples, cored and sliced
- 1 cup golden raisins
- 1 tablespoon grated lemon zest
- 2 teaspoons grated orange zest
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 eggs
- 1/2 cup apple cider
- 1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large casserole dish.

In a large bowl, mix the bread cubes, cranberry sauce, apples, raisins, lemon zest, and orange zest. Season with salt, cinnamon, and nutmeg. In a separate bowl, beat together the eggs, cider, and butter. Toss the egg mixture with the bread mixture until evenly moist. Transfer to the prepared casserole dish.

Bake 1 hour in the preheated oven, or until lightly browned.

Old Fashioned Stuffing

Ingredients

30 slices white bread, lightly toasted

- 2 tablespoons butter
- 1 large onion, finely chopped
- 2 stalks celery, finely chopped
- 2 eggs, lightly beaten
- 2 cups chicken broth
- 2 teaspoons rubbed sage
- 1 teaspoon garlic powder salt and pepper to taste

Directions

Allow the toasted bread to sit approximately 24 hours, until hard.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

Crush the bread into crumbs with a rolling pin. Place the crumbs in a large bowl.

Melt the butter in a medium saucepan over medium heat. Stir in the onion and celery and slowly cook until soft. Remove from heat and drain.

Mix the eggs and chicken broth into the bread crumbs. The mixture should be moist, but not mushy. Use water, if necessary, to attain desired consistency. Mix in the onion, celery, rubbed sage, garlic powder, salt and pepper.

Press the mixture into the baking dish. Bake 1 hour in the preheated oven, or until the top is brown and crisp.

Chestnut Stuffing

Ingredients

2 cups chestnuts
1 1/2 cups margarine
1/2 cup chopped onion
1 teaspoon salt
1/4 teaspoon pepper
2 teaspoons poultry seasoning
2 (1 pound) loaves day-old bread,

cubed 3 eggs

1/4 cup milk

Directions

With a sharp knife, cut slits in the surface of the chestnuts. Place chestnuts in a medium saucepan with enough water to cover, and bring to a boil. Cook 25 minutes, or until tender. Drain, peel, and chop.

Preheat oven to 350 degrees F (175 degrees C).

Melt margarine in a medium saucepan over medium heat. Stir in chestnuts, onion, salt, pepper, and poultry seasoning, and cook until onions are tender, about 3 minutes. Transfer to a medium baking dish, and mix with the cubed bread.

In a small bowl, beat together eggs and milk, and drizzle over the cubed bread mixture.

Bake 30 to 45 minutes in the preheated oven, until surface is crisp and lightly browned.

Mushroom Stuffing

Ingredients

2 eggs, beaten

1 pound fresh mushrooms, sliced 6 tablespoons butter 1 cup diced onion 1 cup chopped celery 1 teaspoon poultry seasoning 1 teaspoon salt 1/4 teaspoon ground black pepper 12 cups dried bread crumbs 1 1/2 cups hot chicken broth

2 cups diced apple without peel

1/4 cup chopped parsley

Directions

Butter one 9x13 inch casserole dish. Preheat oven to 375 degrees F (190 degrees C).

Rinse, pat dry and quarter mushrooms. In large skillet heat butter and add mushrooms, onion and celery; saute 5 minutes and remove from heat. Stir in poultry seasoning, salt and pepper.

In large mixing bowl, combine bread crumbs with broth and eggs, add mushroom mixture, apples and parsley; mix well. Turn into casserole dish.

Cover and bake at 375 degrees F (190 degrees C) for about 45 minutes. Remove cover and bake 15 minutes longer to brown top.

Broccoli and Stuffing Casserole

Ingredients

2 pounds fresh broccoli florets
2 eggs, beaten
1 onion, chopped
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup mayonnaise
10 ounces dry bread stuffing mix
1/2 cup butter, melted
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Cook broccoli in a large pot of salted boiling water until just slightly tender. Drain.

In a large bowl, combine eggs, onion, mushroom soup and mayonnaise.

Place a layer of broccoli in the prepared baking dish. Pour mayonnaise sauce over broccoli. Spread stuffing mix over the sauce. Drizzle butter or margarine over all and top with shredded cheese.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Corn Bread Sausage Stuffing

Ingredients

1 pound mild or hot bulk pork sausage 1/2 cup butter or margarine 2 cups chopped onion 1 1/2 cups chopped celery 2 cups soft bread crumbs 2 eggs, beaten salt and pepper to taste 2 tablespoons dried sage 5 cups crumbled yellow cornbread

Directions

In a frying pan, cook the sausage until done. Remove sausage and set aside; drain any fat. Melt butter; saute onion and celery until crisp-tender. Combine vegetables with bread crumbs, eggs, seasonings, corn bread and sausage. Stuff into a turkey or Cornish game hens; roast according to your favorite recipe.

Pork and Corn Stuffing Bake

Ingredients

1 1/2 cups Pepperidge Farm®
Cornbread Stuffing or Pepperidge
Farm® Herb Seasoned Stuffing
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
or Campbell's® Condensed 98%
Fat Free Cream of Celery Soup
1/2 cup whole kernel corn
1 small onion, finely chopped
1/4 cup finely chopped celery
4 boneless pork chops, 3/4-inch
thick

1 tablespoon packed brown sugar 1 teaspoon spicy brown mustard

Directions

Stir the stuffing, soup, corn, onion and celery in a medium bowl. Spoon the stuffing mixture into a greased 9-inch pie plate. Top with the pork.

Stir the brown sugar and mustard in a small bowl until the mixture is smooth. Spread the mixture on the pork.

Bake at 400 degrees F for 30 minutes or until the pork is cooked through.

Sausage, Bacon, Apple and Cornbread Stuffing

Ingredients

1 (9x9 inch) pan cornbread, cut into small cubes

1 (14 ounce) package dry bread stuffing mix

8 ounces pork sausage links, finely chopped

1 pound bulk pork sausage

1/2 pound bacon slices, chopped

1 cup chopped celery

1 cup chopped onion

1 (16 ounce) package mushrooms, sliced

1 cup chopped fresh parsley

2 Granny Smith apples - peeled, cored and chopped

1 pinch salt and ground black pepper to taste

1 tablespoon dried sage leaves, or amount to taste

2 (13.75 ounce) cans chicken broth, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Place the cubed cornbread and bread stuffing mix into a large bowl. Set aside.

Place the chopped sausage links and ground sausage in a skillet; cook and stir over medium-high heat until evenly browned. Drain, and place sausage into a bowl. Using the same skillet, cook the bacon over medium heat until evenly browned. Drain bacon on paper towels. Drain excess bacon fat from the skillet. Stir the cooked sausage and bacon into the cornbread mixture.

Using the same skillet, cook the celery and onion over medium heat until transparent and tender, about 5 minutes. Stir into the cornbread mixture.

Stir the mushrooms, parsley, and apples into the cornbread mixture. Season with salt, pepper, and sage. Pour enough chicken broth over the cornbread mixture to moisten thoroughly, and toss to distribute evenly. Spoon the mixture into the prepared baking dish.

Bake in preheated oven until top is toasted and the center is firm, about 45 minutes.

Stuffing Recipe

Ingredients

1 cup water

2 1/2 cups uncooked wild rice 1/2 cup butter

1 pound ground pork sausage

2 1/2 cups chopped onions

2 cups chopped celery

2 1/2 cups chopped mushrooms

1 1/2 teaspoons dried thyme

1 1/2 teaspoons dried rosemary

2 teaspoons salt

1 1/2 teaspoons pepper

6 cups cubed whole wheat bread

2 large Rome beauty apples - peeled, cored, and chopped

1 cup raisins

1 (14.5 ounce) can chicken broth

Directions

In a medium saucepan, boil water and stir in wild rice. Reduce heat. Cover, and simmer 45 minutes, until water has been absorbed and rice is tender.

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a large, heavy skillet over medium heat. Stir in sausage, onions, and celery. Cook until sausage is evenly browned, 10 to 12 minutes. Drain, and stir in mushrooms, thyme, and rosemary. Continue cooking about 2 minutes, until mushrooms are lightly browned. Remove from heat, and season with salt and pepper.

In a large bowl, mix the sausage mixture with the cooked rice, whole wheat bread, apples, and raisins. Gradually blend in chicken broth until mixture is moistened.

Transfer mixture to a large baking dish. Bake 30 minutes in the preheated oven, until lightly browned.

Turkey and Stuffing

Ingredients

1 (12 ounce) package dry bread stuffing mix

- 5 cups water
- 1 large onion, chopped
- 4 celery, chopped
- 4 tablespoons dried sage
- 12 pounds whole turkey, neck and giblets removed

Directions

Prepare stuffing according to package directions, and set aside in a large bowl.

Preheat oven to 350 degrees F (175 degrees C).

Bring water to boil in a medium saucepan over medium heat, and stir in the onion, celery and sage. Boil 10 minutes, or until the onion is soft. Stir into the prepared stuffing.

Rinse turkey, and pat dry. Loosely fill the body and neck cavities with the stuffing mixture.

Place turkey in a large roasting pan and cook 3 to 3 1/2 hours in the preheated oven, or until the internal temperature of the thigh meat is 180 degrees F (80 degrees C) and the stuffing is at least 165 degrees F (75 degrees C).

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes, baked until slightly dry
1 pound sweet Italian sausage, casings removed
1/4 cup butter
6 cups coarsely chopped leeks
4 teaspoons poultry seasoning
2 cups chopped celery
3 tart apples - peeled, cored and

Directions

Saute; sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

Into the same pan melt the butter. Add the leeks or onions, apples, celery and poultry seasoning. Saute until softened, about 10 minutes. Add the rosemary, dried cranberries and cooked sausage. Mix all with the dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

Stuff turkey with about 5 cups for a 14 pound turkey. Add additional chicken stock to moisten stuffing if needed. Remaining stuffing can be baked in a covered buttered casserole at 350 degrees F (175 degrees C) for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

chopped

2 teaspoons dried rosemary, crushed

1 1/3 cups chicken stock salt to taste ground black pepper to taste

Easy Beginner's Turkey with Stuffing

Ingredients

12 pounds whole turkey
1 (6 ounce) package dry bread
stuffing mix
1 cup water
1 tablespoon butter
1 cup chopped celery
1/4 cup chopped onion
4 slices toasted white bread, torn
into small pieces
salt and pepper to taste
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse turkey, remove giblets and place in a shallow roasting pan.

Prepare stuffing according to package directions. Mix in water.

Melt butter in a medium saucepan over medium heat, and slowly cook and stir the celery and onion until tender.

Mix celery, onion, and toasted bread pieces into the stuffing, and season with salt and pepper. Loosely scoop stuffing into the turkey body cavity and neck cavity. Rub the exterior of the turkey with vegetable oil.

Loosely cover turkey with aluminum foil, and roast 3 1/2 to 4 hours in the preheated oven, until the thickest part of the thigh reaches 180 degrees F (85 degrees C) and the interior of the stuffing reaches 165 degrees F (70 degrees C). Remove foil during the last half hour of cooking to brown the bird.

Oyster Dressing (Stuffing)

Ingredients

1 tablespoon vegetable oil
1 cup chopped celery
1 cup chopped onion
8 cups dry bread crumbs
2 tablespoons chopped fresh
parsley
3 cups oysters, liquid reserved
3 eggs, beaten
1 1/2 teaspoons salt
1/4 teaspoon ground black
pepper

1 teaspoon poultry seasoning 1/2 teaspoon dried thyme

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 2 quart casserole dish.

Heat the oil in a large skillet over medium-high heat. Add celery and onion; cook and stir until tender, about 5 minutes. Mix in the bread crumbs and parsley and remove from the heat. Add the oysters and eggs, and season with salt, pepper, poultry seasoning and thyme. Stir in enough liquid from the oysters to moisten and mix everything thoroughly. Transfer to the casserole dish.

Bake in the preheated oven until the top is toasted and a knife inserted into the center comes out clean, about 45 minutes.

Greek Traditional Turkey with Chestnut and Pine

Ingredients

1 cup chestnuts

2/3 cup butter

1/4 cup orange juice

1/4 cup tangerine juice

2/3 cup lemon juice

1 (10 pound) whole turkey salt and ground black pepper to

taste

1/2 pound ground beef

1/2 pound ground pork

1/4 cup chopped onion

1/2 cup uncooked instant rice

1/4 cup pine nuts

1/4 cup raisins (optional)

1/3 cup butter

1/2 cup chicken broth

2 tablespoons brandy

1 teaspoon salt

1/2 teaspoon ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Make a small incision on sides of each chestnut, and place in a skillet over medium heat. Cook, stirring often, until toasted. Remove from heat, peel, and chop.

Melt 2/3 cup butter in a saucepan, and mix in the orange juice, tangerine juice, and lemon juice. Rub the turkey inside and out with the mixture, reserving some for basting. Season turkey with salt and pepper.

In a large skillet over medium heat, cook the ground beef, ground pork, and onion until beef and pork are evenly brown and onion is tender. Drain grease. Mix in the rice. Stir in the chestnuts, pine nuts, raisins, 1/3 cup butter, broth, and brandy. Season with 1 teaspoon salt and 1/2 teaspoon pepper. Continue cooking until all liquid has been absorbed. Stuff all turkey cavities with the mixture, and tie in place with kitchen twine.

Place turkey on a rack in a roasting pan, and loosely cover breast and thighs with aluminum foil. Pour about 1/4 inch water into the bottom of the pan. Maintain this level of water throughout cook time. Roast turkey in the preheated oven 3 to 4 hours, brushing occasionally with remaining butter and juice mixture. Increase oven temperature to 400 degrees F (200 degrees C) during final hour of roasting, and remove foil. Cook turkey to a minimum internal temperature of 180 degrees F (82 degrees C).

Stuffing for Slow Cooker

Ingredients

1 cup butter

2 cups chopped celery

2 cups chopped onion

1/4 cup chopped parsley

2 (8 ounce) cans mushrooms, drained

12 cups white bread, cut into cubes

1 teaspoon poultry seasoning

1 teaspoon dried thyme

1 1/2 teaspoons sage

1/2 teaspoon ground black pepper

1 1/2 teaspoons salt

1/2 teaspoon dried marjoram (optional)

2 eggs, beaten

4 cups chicken broth

Directions

In a large skillet over medium heat, melt the butter. Saute the celery, onion, parsley and mushrooms until onions are soft.

In a large bowl, combine the bread cubes and vegetables. Add the poultry seasoning, thyme, sage, pepper, salt and marjoram. Toss together well. Add egg and enough broth to moisten.

Lightly pack into slow cooker; cover and cook on high for 45 minutes. Reduce to low and cook for 4 to 8 hours.

Apple, Sausage, Bacon, and Mushroom Stuffing

Ingredients

1/2 pound ground beef 1/2 pound pork sausage 1/2 pound bacon 1 large onion, diced 3 stalks celery, sliced 1/2 pound fresh mushrooms, sliced 1 tablespoon dried parsley 1 teaspoon dried sage 1 teaspoon dried thyme 2 apples, cored and diced 1 (4 ounce) can water chestnuts, drained and chopped 1/4 cup butter, melted 1 cup chicken broth 1 (10.75 ounce) can condensed cream of chicken soup 3/4 cup applesauce 1/2 teaspoon salt to taste 1 teaspoon ground black pepper 1 pound dry bread cubes

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large baking dish.

Place the beef, sausage, and bacon in a large skillet over medium heat. Mix in the onion, celery, and mushrooms. Season with parsley, sage, and thyme. Cook and stir until meats are evenly browned. Mix in apples and water chestnuts, and continue cooking 5 minutes. Drain grease.

Mix butter, broth, soup, and applesauce into skillet. Season with salt and pepper. Gently fold in the bread cubes until evenly moist. Transfer the mixture to the prepared baking dish.

Bake covered 45 minutes. Uncover, and continue baking 15 minutes, until lightly browned.

Cornish Game Hens with Rice Stuffing

Ingredients

3 tablespoons butter
2 tablespoons slivered almonds
2 tablespoons chopped onion
1/3 cup uncooked wild rice
1 cup water
1 cube chicken bouillon
1/2 teaspoon salt
2 Cornish game hens
salt to taste
1/4 cup melted butter

Directions

Melt 3 tablespoons butter in a medium saucepan over medium heat. Stir in the almonds, onion, and uncooked wild rice. Saute 5 to 10 minutes. Mix in the water, chicken bouillon cube, and 1/2 teaspoon salt. Bring to a boil. Reduce heat, cover, and cook 45 minutes until rice is tender and easily fluffed with a fork.

Preheat oven to 400 degrees F (200 degrees C).

Season the Cornish game hens inside and out with salt, and stuff with the rice mixture. Place the hens breast side up on a rack in a baking pan. Brush with 1/4 cup melted butter.

Cover the baking pan, and cook the hens 30 minutes in the preheated oven. Uncover, and continue cooking 1 hour, or until the hens are no longer pink and the juices run clear.

Wonder Turkey Stuffing

Ingredients

1 (24 ounce) loaf Wonder® Classic White Sandwich Bread

- 1 cup butter
- 1 tablespoon minced onion
- 1 tablespoon salt
- 1 tablespoon sage
- 1 1/2 cups boiling water Turkey giblets, cooked and chopped (optional)

Directions

At least 6 hours before you are ready to bake, tear each slice of Wonder Bread into bite-size pieces and let stand on an open table or countertop.

Once the bread has dried out, mix it in a large baking dish with the boiling water, butter, onion, salt and sage. For added flavor, cook and chop up the turkey giblets and add to the stuffing.

Heat oven to 350 degrees F and bake for 30 to 40 minutes in a covered dish.

Broccoli Cheese Chicken and Stuffing

Ingredients

4 1/2 cups Pepperidge Farm®
Herb Seasoned Stuffing
2 tablespoons butter, melted
3/4 cup water
1 (10 ounce) package frozen
chopped broccoli, thawed
6 skinless, boneless chicken
breast halves
Paprika
1 (10.75 ounce) can Campbell's®
Condensed Broccoli Cheese Soup
(Regular or 98% Fat Free)
1/3 cup milk

Directions

Crush 1/2 cup stuffing and mix with 1 tbsp butter in small bowl. Set aside.

Mix water, remaining butter and broccoli in large bowl. Add remaining stuffing and mix lightly. Spoon into 3-qt. shallow baking dish. Arrange chicken over stuffing. Sprinkle with paprika.

Stir soup and milk in small bowl. Pour over chicken. Sprinkle crushed stuffing mixture over soup mixture.

Bake at 400 degrees F for 40 minutes or until chicken is cooked through.

Celery Stuffing

Ingredients

1 pinch dried thyme

2 cups diced celery, with leaves
3 cups chicken broth
1/2 cup minced onion
1/2 cup butter
4 quarts bread cubes
3 eggs, beaten
1 tablespoon salt
1 teaspoon ground black pepper
1/4 teaspoon sage

Directions

Melt butter in saucepan. Saute onion in melted butter until soft, but not brown. Add celery and stir well. Add 2 cups chicken broth. Bring to a boil. Cover and simmer for 10 minutes.

Place bread cubes into large mixing bowl. Add eggs, salt, pepper, sage, thyme and marjoram. Add onion and celery mixture. Combine thoroughly. If still too dry, add more chicken broth. Makes enough to stuff a 10 to 15 pound turkey.

Gravy Stuffing Chicken Bake

Ingredients

1 (3 pound) roasted chicken
1 (15 ounce) can corn
1 (16 ounce) can sliced carrots, drained (optional)
1 (12 ounce) jar chicken gravy
1 (12 ounce) jar turkey gravy
3 cups prepared stuffing

Directions

Preheat oven to 400 degrees F (200 degrees C).

Shred or tear the chicken into bite size pieces. Try to get most off the whole chicken as possible, or as much as you think you can handle.

Place torn chicken in a 9x13 inch baking dish. Mix corn and carrots around with the chicken, then pour chicken gravy and turkey gravy on top and mix. Sprinkle stuffing over top to cover..

Bake at 400 degrees F (200 degrees C) for about 30 minutes, or until golden brown.

Cranberry Stuffing

Ingredients

1 (1 pound) loaf sourdough bread, cut into 1/2-inch cubes
1 1/2 cups dried cranberries
1 1/2 cups golden raisins
1 cup chopped walnuts, toasted
2 tablespoons brown sugar
1/2 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Combine the bread, cranberries, raisins, and walnuts in a large bowl. Whisk together the brown sugar and butter in a separate bowl; season with cinnamon, nutmeg, and salt; stir into the bread cubes until evenly distributed. Spread the mixture into the prepared dish.

Bake in the preheated oven until crisp on top, 45 to 60 minutes.

Eggplant with Mushroom Stuffing

Ingredients

1 small eggplant
1 tablespoon salt
1 small onion, chopped
1/4 cup butter, cubed
3/4 cup soft bread crumbs
1/2 cup chopped fresh
mushrooms
1 tablespoon minced fresh parsley
Dash pepper
1/2 cup shredded Swiss cheese

Directions

Cut eggplant in half lengthwise; scoop out pulp, leaving a 1/4-in.-thick shell. Set shell aside. Chop pulp; place in a colander over a plate. Sprinkle with salt; let stand for 30 minutes. Blot moisture with a paper towel.

In a skillet, saute eggplant pulp and onion in butter until tender. Add the bread crumbs, mushrooms, parsley and pepper. Spoon into eggplant shells.

Place in a greased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 15 minutes. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted.

Creole Cornbread Stuffing

Ingredients

2 cups unbleached all-purpose flour

2 cups stone ground cornmeal

2 tablespoons baking powder

1 teaspoon salt

4 tablespoons white sugar

5 eggs, beaten

6 tablespoons butter, melted

3 cups buttermilk

2 tablespoons salt

2 teaspoons ground white pepper

2 teaspoons ground black pepper

2 teaspoons cayenne pepper

2 teaspoons onion powder

4 teaspoons dried oregano

2 teaspoons dried thyme

6 tablespoons chopped fresh basil

4 bay leaves

1 cup minced onion

1 cup chopped green onions

1 cup chopped parsley

2 cups chopped red bell pepper

2 green chile peppers, chopped

2 tablespoons minced garlic

1 cup butter

2 cups chicken broth

1 tablespoon hot pepper sauce

2 cups evaporated milk

7 eggs, beaten

Directions

To Make Cornbread: Preheat oven to 375 degrees F (190 degrees C). Butter a 13x9 inch pan.

Combine the flour, cornmeal, baking powder, 1 teaspoon salt, and sugar, and mix well.

Combine the 5 eggs, 6 tablespoons melted butter, and buttermilk. Add wet to dry while mixing on low with a mixer. Mix just until no dry ingredients remain. Pour into prepared pan.

Bake until top is browned and a toothpick comes out clean, about 55 minutes. Allow to cool completely.

To Make Stuffing: In a small bowl combine the 2 tablespoons salt with the white pepper, black pepper, cayenne pepper, onion powder, oregano, thyme, basil, and bay leaves.

In another bowl combine the minced onions, green onions, parsley, red or green peppers, chili peppers, and garlic.

Melt 1 cup butter in a large fry pan. Add the spices and cook for a few minutes. Add the vegetables and cook about 5 minutes. Do not allow the vegetables to brown. Add the stock and Tabasco. Stir and cook 5 minutes more. Crumble the cornbread into the skillet and mix. Add the evaporated milk and 7 eggs OFF THE HEAT. Make sure to stir well when adding the eggs. Return to low heat and cook, stirring, for about 2 minutes. Remove the bay leaves. Place stuffing in a bowl and cover. Cool before stuffing turkey.

Grilled Goose with Prune Stuffing and Gravy

Ingredients

1 (10 pound) whole goose2 tablespoons kosher salt1 teaspoon dried marjoram8 ounces prunes, pitted and chopped

1 cup white wine

2 cups diced apple without peel

1 1/2 cups lightly packed, fresh, grated rye bread

2 tablespoons raisins

1 tablespoon fresh lime juice

1 teaspoon white sugar

1/2 teaspoon salt

1/3 teaspoon ground cinnamon

Directions

Rinse goose and pat dry. Remove excess fat. Sprinkle with salt and marjoram inside and out. Prick skin all over with fork. Place goose, breast side up, in a roasting pan. Place pan in center of cooking grate. Add 2 cups of water to roasting pan.

Grill 2 1/2 to 3 hours or until tender and temperature (measured internally) reaches 180 degrees F. To crisp goose, increase grill temperature to High for last 15 to 30 minutes. Remove goose from grill. Reserve fat for gravy. Let goose stand for 15 to 20 minutes before carving.

To Make Stuffing: Place prunes and 1/4 cup white wine in a large bowl. Soak for 5 minutes. Add apples, grated rye bread, raisins, lime juice, sugar, salt, and cinnamon. Mix well. Place in an 8x4x2 inch heavy-gauge foil pan. Cover with heavy foil and grill indirectly over medium heat for about 40 minutes. For crisper stuffing, grill uncovered.

To Make Gravy: In a saucepan, mix remaining 3/4 cup wine, 1/2 cup water, 3 tablespoons reserved goose fat and 3 tablespoons stuffing. Press stuffing to dissolve, and use as thickening for gravy. Bring mixture to boil; simmer for 5 minutes, stirring constantly. Strain gravy and season with salt.

Grilled Goose with Prune Stuffing and Gravy

Ingredients

- 1 (10 pound) whole goose
- 2 teaspoons kosher salt
- 1 teaspoon dried marjoram
- 8 ounces coarsely chopped prunes
- 1 cup white wine
- 2 cups diced apple without peel
- 1 1/2 cups lightly packed, fresh, grated rye bread
- 2 tablespoons raisins
- 1 tablespoon fresh lime juice
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/3 teaspoon ground cinnamon

Directions

Rinse goose and pat dry. Remove excess fat. Sprinkle with salt and marjoram inside and out. Prick skin all over with fork. Place goose, breast side up, in a roasting pan. Place pan in center of cooking grate. Add 2 cups of water to roasting pan.

Grill 2 1/2 to 3 hours or until tender and temperature (measured internally) reaches 180 degrees F. To crisp goose, increase grill temperature to High for last 15 to 30 minutes. Remove goose from grill. Reserve fat for gravy. Let goose stand for 15 to 20 minutes before carving.

To Make Stuffing: Place prunes and 1/4 cup white wine in a large bowl. Soak for 5 minutes. Add apples, grated rye bread, raisins, lime juice, sugar, salt, and cinnamon. Mix well. Place in an 8x4x2 inch heavy-gauge foil pan. Cover with heavy foil and grill indirectly over medium heat for about 40 minutes. For crisper stuffing, grill uncovered.

To Make Gravy: In a saucepan, mix remaining 3/4 cup wine, 1/2 cup water, 3 tablespoons reserved goose fat and 3 tablespoons stuffing. Press stuffing to dissolve, and use as thickening for gravy. Bring mixture to boil; simmer for 5 minutes, stirring constantly. Strain gravy and season with salt.

Turkey with Grandma's Stuffing

Ingredients

1 (12 pound) turkey, with giblets
4 celery ribs with leaves, chopped
1 small onion, finely chopped
4 tablespoons butter or margarine,
divided
10 slices day-old white bread,
cubed
10 slices day-old whole wheat
bread, cubed
1/2 cup egg substitute
3/4 teaspoon poultry seasoning
1/2 teaspoon salt
Dash pepper
3 tablespoons cornstarch
1/4 cup cold water

Directions

Place giblets in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 45-50 minutes or until tender. Remove giblets to a cutting board; dice. Set broth and giblets aside. In a skillet, saute celery and onion in 2 tablespoons butter until tender. In a bowl, combine bread cubes, celery mixture, giblets, egg substitute and seasonings. Stir in 1 cup giblet broth.

Just before roasting, loosely stuff turkey with 8 cups stuffing. Place remaining stuffing in a greased 2-cup baking dish; refrigerate. Skewer turkey openings; tie drumsticks together with kitchen string. Place breast side up on a rack in a roasting pan. Pour 1 cup giblet broth over turkey. Melt remaining butter; brush over turkey. Bake, uncovered, at 325 degrees F for 3-1/2 to 4 hours or until a meat thermometer reads 180 degrees F for turkey and 165 degrees F for stuffing, basting occasionally. (Cover loosely with foil if turkey browns to quickly.)

Bake additional stuffing, covered, for 25-30 minutes. Uncover; bake 10 minutes longer. Cover turkey and let stand for 20 minutes before carving. Pour pan drippings into a 2-cup measuring cup; skim fat. Add water or remaining giblet broth to measure 2 cups. In a saucepan, combine cornstarch and cold water until smooth. stir in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Potato Sausage Stuffing

Ingredients

1 pound lean pork sausage 2 potatoes, peeled and diced 1 1/2 cups chopped celery 3/4 cup diced sweet onion 3/4 cup butter 9 cups soft bread cubes 1/2 teaspoon dried thyme 1/2 teaspoon ground sage 1 teaspoon salt 1/4 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage, potatoes, celery, onion and butter in a large, deep skillet. Saute over medium high heat until sausage is crumbled and evenly cooked.

Combine the bread cubes, thyme, sage, salt and pepper. Toss together with the sausage and potato mixture. Add chicken or vegetable broth if needed.

Bake stuffing in a covered casserole dish for 40 to 50 minutes.

Sonya's Special Turkey Stuffing

Ingredients

1/2 cup fat free butter flavored granules

- 2 (14.25 ounce) cans fat-free, reduced-sodium chicken broth
- 1 1/2 cups diced celery
- 1 large onion, chopped
- 1 1/2 cups diced fresh mushrooms
- 8 ounces Italian-style dry bread crumbs
- 8 ounces dry bread crumbs 3 tablespoons salt-free herb and spice blend

Directions

In a large skillet over medium heat, combine the fat free butter flavored granules and 1 cup chicken broth. Heat until boiling. Mix in the celery, onion and mushrooms. Slowly cook and stir 5 minutes, or until vegetables are soft.

Place the Italian-style bread crumbs and regular bread crumbs in a large bowl. Blend in the chicken broth mixture. Pour in remaining chicken broth and salt-free herb and spice blend. Mix thoroughly.

Stuff the Thanksgiving bird or bake in a cake pan at 350 degrees F (175 degrees C) for approximately 15 minutes.

Simple Pineapple Stuffing

Ingredients

1 (15.25 ounce) can crushed pineapple, drained 1 (5 ounce) can sweetened condensed milk 1/2 cup white sugar 12 slices white bread, cubed 3 beaten egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch glass baking dish with vegetable cooking spray.

Stir together, drained pineapple, milk, sugar, and eggs in a large bowl; mix well. Gently fold bread cubes in, until well moistened. Pour mixture into prepared dish.

Bake in preheated oven until lightly golden on top, 25 to 30 minutes.

Crown Roast of Pork with Sausage Stuffing

Ingredients

5 1/2 pounds crown roast of pork 2 tablespoons butter 12 ounces pork sausage 1 onion, chopped 4 cups dry French breadcrumbs 1 (7 ounce) can steamed chestnuts, chopped 1/2 cup low-sodium chicken broth 1/2 cup chopped parsley 2 teaspoons dried sage 2 teaspoons dried thyme salt and pepper to taste 2 cups low-sodium chicken broth 1 1/2 cups dry vermouth 3 slices bacon 3 tablespoons butter, softened 1 1/2 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 8x8x2 inch glass baking dish and set aside.

Cover roasting rack with aluminum foil and place in roasting pan. Place crown roast, bone ends up, on foil lined rack. Bake at 350 degrees F (175 degrees C) for 1 hour.

Prepare the stuffing by melting 2 tablespoons butter in a large skillet over medium-high heat. Add sausage and onion; cook until sausage is crumbled and fully cooked. Remove from heat. Stir in bread crumbs, chestnuts, chicken broth, parsley, sage, thyme, salt and pepper. Mix well.

Boil 2 cups broth and vermouth in large saucepan until reduced by half.

Place the bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In the same skillet over medium high heat, melt 3 tablespoons butter. Add flour; mix and cook until golden brown. Add broth mixture and boil until slightly thickened, about 5 minutes. Add bacon; season with salt and pepper.

Remove pork from oven and fill cavity with stuffing; cover stuffing with foil. Transfer remaining stuffing to prepared baking dish.

Place roast and extra stuffing in oven. Bake until thermometer inserted into center of pork registers 155 degrees F (68 degrees C), about 1 hour. Baste roast occasionally with drippings. Transfer roast to serving platter and cover.

Carve pork between the bones into chops. Serve with stuffing and gravy.

Vegetarian Stuffing

Ingredients

1 (1 pound) loaf day-old bread 1 (10.75 ounce) can condensed cream of mushroom soup 1 (10.5 ounce) can vegetable broth 1/4 cup water 1 teaspoon poultry seasoning salt to taste ground black pepper to taste 1/2 cup wild rice, cooked (optional) 1/4 cup dried cranberries (optional) 1/2 cup chopped mushrooms (optional) 1/4 cup chopped walnuts (optional) 1/4 cup cubed apples (optional)

Directions

Mix together the bread, cream of mushroom soup, vegetable broth, water, poultry seasoning, and salt and pepper to taste. Add any or all of the optional ingredients as desired. It will be sticky. Shape into a loaf and wrap in (nonstick, sprayed) foil to bake.

Bake for about an hour at 350 degrees F (175 degrees C). You can slice it like a meatloaf and serve.

Savory Dijon Stuffing

Ingredients

1 cup butter, melted
1/2 cup Dijon-style prepared
mustard
2 cups chopped onion
1 1/2 cups chopped celery
1 (8 ounce) can water chestnuts
1 cup chopped walnuts
1/4 cup chopped parsley
1 teaspoon poultry seasoning
1/4 teaspoon ground black
pepper
6 cups dried bread crumbs
1 (14.5 ounce) can chicken broth

Directions

Preheat oven to 350 degrees F (175 degrees C).

In large saucepan combine butter and mustard. Stir in onions and celery; cook until tender. Add water chestnuts, walnuts, parsley, poultry seasoning and pepper.

Toss with bread crumbs and drizzle with chicken broth. Place stuffing in two 3 quart casserole dishes and bake for 30 minutes.

Cornbread Stuffing Southern Style

Ingredients

2 (8.5 ounce) packages dry corn muffin mix

1 (8 ounce) can cream-style corn

2 eggs, beaten

1/2 cup plain yogurt

1/4 cup milk

1/2 cup butter

1 onion, finely chopped

2 celery, finely chopped

1 green bell pepper, finely chopped

4 cloves garlic, minced

2 teaspoons dried thyme

1 teaspoon dried basil

2 teaspoons dried oregano

2 teaspoons salt, or to taste

1 teaspoon ground black pepper

1/4 teaspoon cayenne pepper

3 cups chicken broth

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl combine muffin mix, corn, eggs, yogurt and milk; stir just until moistened. Pour into prepared pan.

Bake in preheated oven for 20 minutes, or until golden brown.

Meanwhile, in a large saucepan over medium heat, melt butter and saute onion, celery, green pepper and garlic. When onions are tender stir in thyme, basil, oregano, salt, pepper, cayenne and broth. Bring to a boil and then remove from heat.

Crumble the cornbread and stir into broth mixture; mix well. Add more broth or more bread, as necessary, to achieve desired consistency.

Old Fashioned Giblet Stuffing

Ingredients

1/2 cup butter
1 sack giblets from one turkey
1 cup diced celery
1/2 cup chopped onion
salt and pepper to taste
1 teaspoon poultry seasoning
8 cups dry bread cubes
1 cup chicken broth

Directions

Chop giblets and cook in butter in a medium skillet over medium heat, 2 minutes. Stir in celery and onion and cook until tender, but not brown. Remove from heat and stir in salt, pepper and poultry seasoning.

Place bread crumbs in a large bowl. Toss with giblet mixture and enough broth to lightly moisten the bread. Use stuffing to stuff an 18 pound turkey, or bake separately, in a 2 quart dish, covered, 40 to 45 minutes in a 375 degree F (190 degree C) oven.

Southern Italian Thanksgiving Stuffing

Ingredients

1 1/2 pounds bulk Italian sausage 2 tablespoons olive oil 6 ounces pancetta bacon, diced 2 onions, chopped 7 large stalks celery, chopped 4 cloves garlic, minced 6 cups day-old French bread, cut into 1/2 inch cubes 3 cups crumbled cornbread 1 1/2 tablespoons rubbed dried sage

1 1/2 tablespoons poultry seasoning

1 teaspoon salt

1 cup toasted pine nuts

4 cups chicken broth

2 cups shredded mozzarella cheese

1/2 cup butter

2 tablespoons chopped fresh sage

1 ounce shaved Parmesan cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a deep 9x13 inch baking dish or roasting pan.

Heat a large skillet over medium-high heat and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Place the browned sausage into a large mixing bowl.

Meanwhile, heat the olive oil and pancetta in a large skillet over medium heat. Once the pancetta begins to brown, stir in the onions and celery, and cook until the onion softens and turns translucent, about 8 minutes. Stir in the garlic, and cook another 3 minutes until the aroma of the garlic mellows.

Scrape the onion mixture into the bowl with the crumbled sausage. Add the French bread, cornbread, dried sage, poultry seasoning, salt, and pine nuts; stir well. Pour in the chicken broth and mozzarella cheese; stir until the chicken stock has been absorbed by the bread and the stuffing is evenly mixed. Pack the stuffing into the prepared baking dish, and dot the butter overtop. Cover with aluminum foil.

Bake in the preheated oven for 45 minutes, then remove the foil, and continue baking until the top has turned golden brown, about 15 minutes more. Sprinkle with the fresh sage and shaved Parmesan cheese to serve.

Granny's Challah Stuffing

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 (1 pound) loaf challah bread, sliced
2 carrots, chopped
2 stalks celery, chopped
3 eggs
salt and pepper to taste

Directions

Heat the oil in a skillet, and cook and stir the chopped onion until translucent, about 10 minutes. Set the onion aside to cool.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Fill a bowl with warm water, and soak the challah, one slice at a time. Gently squeeze out the excess water, and place the challah in a large bowl. Mix in the cooked onion, carrots, and celery, and gently mix in the eggs. Season with salt and pepper.

Spread stuffing in the prepared baking dish, cover with aluminum foil and bake in the preheated oven until cooked through and set, about 1 hour.

Spicy Cranberry Pecan Cornbread Stuffing

Ingredients

10 slices bacon

1/2 cup butter

- 1 cup chopped celery
- 2 cloves garlic, minced
- 1 small onion, chopped
- 1 cup white wine
- 1 (16 ounce) can whole berry cranberry sauce
- 1 (4 ounce) jar diced jalapeno peppers
- 1 (4 ounce) can diced green chile peppers
- 1 cup chopped toasted pecans 2 (14 ounce) packages cornbread stuffing mix
- 1 1/2 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a large skillet over medium heat. Cook the bacon in the skillet until crispy. Lie the cooked bacon on a plate lined with paper towels to drain and cool; crumble the bacon.

Melt the butter in a large skillet over medium-high heat. Cook the celery, garlic, and onion in the hot butter until the onion begins to caramelize; pour the wine into the skillet. When the wine is heated, stir in the cranberry sauce, jalapeno peppers, and green chile peppers. Cover the mixture and cook until boiling. Remove from heat and stir in the bacon and pecans.

Place the stuffing mix in a large bowl. Pour the liquid mixture and the chicken stock over the stuffing mix; stir until completely moist. Transfer to a 9x13 inch baking dish.

Bake in preheated oven until browned on top, about 35 minutes.

Tarragon Stuffing

Ingredients

2 cups minced green onions
1 1/2 cups unsalted butter
10 cups fresh bread crumbs
1 tablespoon dried tarragon
1/2 cup chopped fresh parsley
2 teaspoons salt
1 teaspoon ground black pepper
2 cups sherry

Directions

Melt the butter with the minced scallions. Combine the melted butter with the bread crumbs, tarragon, parsley, salt and ground pepper. Add sherry or giblet stock to desired moistness (2 cups is usually plenty).

Pack stuffing into bird's cavity. Remove stuffing promptly once bird is cooked. Alternately you can bake the stuffing in a large casserole dish at 350 degrees F (175 degrees C) for 1 hour 20 minutes.

Broccoli Stuffing

Ingredients

2 (16 ounce) packages frozen chopped broccoli
1 cup shredded Cheddar cheese
2 eggs, beaten
1 onion, minced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup mayonnaise
10 ounces dry bread stuffing mix
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook broccoli according to package instructions. Lightly grease a large baking dish.

In a bowl, mix the cheese, eggs, onion, cream of mushroom soup, and mayonnaise.

Arrange the cooked broccoli in the prepared baking dish. Pour cheese sauce over broccoli. Spread stuffing mix over the sauce. Drizzle butter over all.

Bake 30 minutes in the preheated oven, until bubbly and lightly browned.

Cranberry Nut Stuffing

Ingredients

1/2 cup butter 1 cup chopped celery 1 cup chopped onion 1 (1 pound) loaf French bread, torn into small pieces 1 tablespoon rubbed sage, or to taste 2 egg whites, beaten 1/2 cup frozen cranberries, chopped 1/2 cup chopped walnuts 1/2 cup chopped almonds (optional) 1/2 cup chopped pecans (optional) 1 (14.5 ounce) can chicken broth

Directions

Melt butter in a large skillet over medium heat. Cook celery in butter until almost tender. Add onions, and cook until lightly browned and tender. Set aside.

Place the pieces of bread into a large glass or ceramic bowl, and sprinkle liberally with rubbed sage. Heat bread in the microwave for 2 minutes, then heat for 10 seconds at a time until bread is crispy. Remove from the microwave, and add the egg whites, cranberries, walnuts, almonds and pecans toss lightly to distribute. Add the onion and celery with the butter, and toss lightly while moistening to your desired consistency with chicken broth.

Use this to stuff a turkey, or transfer to a 9x13 inch baking dish.

Holiday Avocado Stuffing

Ingredients

2 tablespoons butter
3/4 cup onion, chopped
3/4 cup celery, chopped
1/2 cup red bell pepper, chopped
2 tablespoons parsley, chopped
1 (6 ounce) box stuffing mix
1/4 cup pecans or walnuts,
chopped and toasted
2 firm-ripe Chilean Hass
avocados, halved, pitted, peeled
and cut into cubes

Directions

Preheat oven to 350 degrees F.

In large skillet over medium heat, melt butter. Add onion, celery, pepper and parsley. Cook and stir until vegetables are al dente, about 5 minutes. Stir in stuffing mix, water (amount as directed on package) and pecans. Gently stir in avocado. Turn into oiled 1-quart casserole or baking dish. Bake until top is lightly browned, about 20 to 25 minutes.

Wild Mushroom Stuffing

Ingredients

2 cups hot water

1 ounce dried porcini mushrooms

1 3/4 pounds egg bread, crust trimmed

6 tablespoons unsalted butter

4 cups coarsely chopped leeks

1 cup shallots, chopped

1 1/4 pounds crimini mushrooms, sliced

1/2 pound fresh sliced shiitake mushrooms

2 cups chopped celery

1 cup chopped fresh parsley

1 cup chopped toasted hazelnuts

3 tablespoons chopped fresh thyme

2 tablespoons chopped fresh sage

2 eggs

3/4 cup chicken stock salt to taste

ground black pepper to taste

1 cup dried porcini mushrooms

Directions

Combine the 2 cups hot water and the porcini mushrooms, let stand until the mushrooms are soft. About 30 minutes. Drain, reserving soaking liquid. Squeeze porcini dry and chop coarsely.

Preheat oven to 325 degrees F (165 degrees C). Divide cubed bread between two baking sheets. Bake until beginning to brown. About 15 minutes. Cool then transfer to a very large bowl.

Melt the butter in a heavy Dutch oven over medium-high heat. Add the leeks, shallots, crimini or button and shiitake mushrooms. Saute until golden and tender, about 15 minutes. Mix in the celery and porcini mushrooms and saute for another 5 minutes. Transfer mixture to the bowl with the bread crumbs. Mix in the parsley, hazelnuts, thyme and sage. Season with salt and pepper and stir in the beaten eggs.

To Bake The Stuffing In A Turkey: Fill the main cavity with the stuffing. Combine the broth and 1/2 cup of the reserved porcini soaking liquid in a large glass measuring cup. Add enough broth mixture to the remaining stuffing to moisten. Spoon remaining stuffing into a buttered baking dish. Cover with buttered foil. Bake stuffing in dish alongside turkey until heated through, about 30 minutes. Uncover and bake until top is crisp, about 15 minutes.

TO BAKE ALL STUFFING IN PAN: Preheat oven to 325 F. Butter 15x10x2-inch baking dish. Mix 3/4 cup reserved porcini soaking liquid and 3/4 cup broth into stuffing. Transfer stuffing to prepared dish. Cover with buttered foil and bake until heated through, about 1 hour. Uncover and bake until top is crisp, about 15 minutes.

Chicken, Stuffing and Green Bean Casserole

Ingredients

2 cups cooked, cubed chicken breast meat 1 (10.75 ounce) can condensed cream of chicken soup 1 (14.5 ounce) can green beans, drained salt and pepper to taste 1 (12 ounce) package unseasoned dry bread stuffing mix

1 cup shredded Cheddar cheese

Directions

In a medium bowl combine the chicken, soup, beans, salt and pepper; mix well and set aside. Prepare stuffing according to package directions.

Preheat oven to 375 degrees F (190 degrees C).

Spoon chicken mixture into a 9x13 inch baking dish, top with prepared stuffing and sprinkle with cheese.

Bake, covered, for 25 minutes; remove cover and bake another 5 minutes to brown the cheese.

Roast Goose with Apple-Raisin Stuffing

Ingredients

1 (10 pound) domestic goose

- 1 cup chopped celery
- 1 cup chopped onion
- 2 tablespoons butter or margarine
- 4 cups chopped, peeled apples
- 2 cups raisins
- 8 cups cubed day-old white bread
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup apple cider
- 1/2 cup water

Directions

Sprinkle the inside of the goose with salt. Prick skin well; set aside. In a skillet, saute the celery and onion in butter; transfer to a large bowl. Add the apples, raisins, bread, sugar and salt. In a small bowl, beat eggs, cider and water. Pour over bread mixture and toss lightly. Stuff into the goose. Place with breast side up on a rack in a large shallow roasting pan. Bake, uncovered, at 350 degrees F for 3 to 3-1/2 hours or until a meat thermometer reads 185 degrees F. Drain fat from pan as it accumulates. Remove all dressing.

Easy Spinach Stuffing Casserole

Ingredients

4 cups Pepperidge Farm® Herb
Seasoned Stuffing
1 tablespoon butter or margarine
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
or Campbell's® Condensed 98%
Fat Free Cream of Celery Soup
1/2 cup sour cream
1 teaspoon onion powder
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/4 cup grated Parmesan cheese

Directions

Mix 1/2 cup stuffing and butter.

Mix soup, sour cream, onion powder, spinach and cheese. Add remaining stuffing. Mix lightly. Spoon into 1 1/2-quart casserole. Sprinkle stuffing mixture on top.

Bake at 350 degrees F for 35 minutes or until hot.

Simmer Family Turkey Stuffing

Ingredients

1/2 cup margarine
3 onions, chopped
10 stalks celery, diced
1 (1 pound) loaf day-old bread,
torn into small pieces
2 teaspoons poultry seasoning
6 eggs, beaten

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

Melt margarine in a medium saucepan over medium heat. Place onions and celery in the saucepan. Slowly cook and stir until tender.

Place bread in a large bowl. Toss in poultry seasoning. Stir in the onion and celery mixture. Mix in eggs and stir until all ingredients are moist and coated.

Transfer mixture to the medium baking dish. Cover and bake in the preheated oven 20 minutes, or until lightly browned.

Oven Roasted Trout with Lemon Dill Stuffing

Ingredients

1 cup soft bread crumbs
1/2 sweet onion, minced
2 tablespoons chopped fresh dill
2 teaspoons grated lemon zest
1 clove garlic, minced
1/4 cup olive oil, divided
salt and pepper to taste
4 trout, cleaned and head
removed

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Toss bread crumbs with onion, dill, lemon zest, garlic, and half of the olive oil. Season with salt and pepper to taste. Press stuffing into the trout, then brush the trout with the remaining olive oil, and season with salt and pepper. Place trout onto prepared baking sheet.

Roast in the preheated oven until the skin of the fish begins to brown, and the flesh flakes easily with a fork, about 20 minutes.

Vegetarian Turkey Stuffing

Ingredients

1 tablespoon vegetable oil
1 onion, finely chopped
3 stalks celery, finely chopped
1 green bell pepper, finely
chopped
1 (4.5 ounce) can mushrooms,
drained
1 clove garlic, crushed
salt to taste
ground black pepper to taste
1 1/2 cups corn flake crumbs
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Heat the oil in a skillet over medium heat, and saute the onion, celery, pepper, mushrooms, and garlic until tender. Season with salt and pepper. Mix in the corn flake crumbs and soup. Transfer to the prepared casserole dish.

Bake 30 minutes in the preheated oven, until lightly browned.

Amber's Super Stuffing

Ingredients

- 2 1/4 cups chicken stock 1/4 cup wild rice
- 4 tablespoons butter
- 2 cups fresh sliced mushrooms
- 2 cups diced celery
- 1 cup chopped onion
- 4 cups corn bread stuffing mix
- 1 tablespoon poultry seasoning

Directions

In a medium sized saucepan combine the chicken stock and the wild rice. Bring to a boil then reduce heat and let simmer until rice is tender.

In a large skillet melt the butter. Add the mushrooms, celery and onion. Cook until the vegetables are soft.

In a large bowl mix the cornbread stuffing and poultry seasoning. Add the rice and the vegetables and mix well. Use to stuff turkey or bake on its own. More chicken stock can be added if stuffing is dry.

Wild Rice Stuffing Bake

Ingredients

1/2 cup chopped celery
1/3 cup chopped onion
3 tablespoons butter or margarine
1 egg
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup chicken broth
1 tablespoon minced fresh parsley
1/2 teaspoon poultry seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
3 cups day-old bread cubes
1 1/2 cups cooked wild rice

Directions

In a skillet, saute celery and onion in butter until tender. Combine egg, soup, broth, parsley, poultry seasoning, salt and pepper. Add celery mixture, bread cubes and rice; mix well. Spoon into a greased 1-1/2-qt. baking dish. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 10-15 minutes longer or until set.

Leslie's Broccoli, Wild Rice, and Mushroom

Ingredients

1/2 cup uncooked wild rice
1 1/2 cups water
2 cups chopped fresh broccoli
1/2 cup butter
1 1/2 cups sliced mushrooms
1 cup chopped onion
1 (16 ounce) package herb
seasoned stuffing mix
1 (14 ounce) can chicken broth
1/2 cup sliced almonds (optional)

Directions

Bring rice and 1 1/2 cups water to boil in a pot. Cover, reduce heat to low, and simmer 45 minutes.

Place broccoli in a pot with enough water to cover, and boil 5 minutes, or until slightly tender. Remove from heat, and drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Mix in cooked rice, cooked broccoli, stuffing mix, broth, and almonds. Transfer to the prepared baking dish (or use to stuff turkey just before roasting).

Bake 30 minutes in the preheated oven, or until golden brown.

Edith's Stuffing

Ingredients

1 cup margarine 1/4 cup water

1/4 cup vegetable oil
3 onions, diced
3 (4 ounce) packets unsalted
saltine crackers
1 (12 ounce) package coarsley
crushed cornflakes
1 carrot, shredded
1 tablespoon salt
1 teaspoon ground black pepper
1 teaspoon garlic powder
2 eggs, lightly beaten

Directions

Heat the oil in a skillet over medium heat. Cook the onion in the hot oil until lightly browned; set aside and allow to cool.

Combine the crackers and cornflakes in a food processor; pulse until processed into crumbs; transfer to a large bowl. Add carrots, salt, pepper, and garlic powder to the crumbs. Mix in the eggs, onions, margarine, and water. Use your hands to mix until well integrated.

Pack lightly into uncooked turkey. Roast turkey as directed.

Basic Bread Stuffing

Ingredients

2 1/2 cups low fat, low sodium chicken broth
3 onions, diced
6 cups diced whole-grain bread
1 tablespoon paprika
1/4 cup egg substitute
salt and pepper to taste

Directions

In a skillet over medium-high heat, heat 1/2 cup of the chicken broth. Add the onions and cook for 10 minutes until onions have softened.

In a bowl, combine the cooked onions, remaining broth, bread, paprika, egg substitute and salt and pepper. Mix well.

Place mixture inside the cavity of a turkey or place it in a casserole dish. If stuffing is to be baked separately from the turkey, place stuffing in a preheated 350-degree oven and bake for 45 minutes.

Variations include - Herb Stuffing: Add 1 tablespoon mixed chopped sage, rosemary, and parsley. Fruit Stuffing: Add 1/2 cup diced tart apples, washed cranberries, or diced pears. Sweet Stuffing: Add 1 teaspoon allspice, cinnamon, nutmeg, or ginger. Mushroom Stuffing: Add 1 cup sliced mushrooms (white or wild). Saute with the onions. Cook until mushrooms are soft. Chestnut Stuffing: Add 1 cup roasted chestnuts, peeled (chestnuts are low in fat). To save time, use a jar of water-packed chestnuts (some grocers stock these around the holidays) instead of roasting the chestnuts. Dried Fruit Stuffing: Add 1 cup diced dried apricots, apples, figs, cranberries, or cherries. Corn Bread Stuffing: Replace 3 cups of the whole-grain bread with 3 cups cornbread.

Turkey 'n Stuffing Bake

Ingredients

3 cups prepared stuffing
2 3/4 ounces French fried onions
1 (10.75 ounce) can condensed
cream of celery soup
3/4 cup milk
1 1/2 cups cubed cooked turkey
1 (10 ounce) package frozen green
peas, thawed

Directions

Combine stuffing and 1/2 can onions. Spoon stuffing mixture into a 9 inch shallow baking dish. Press stuffing across bottom and up sides of dish to form a shell.

Combine undiluted soup, milk, turkey, and peas; pour into stuffing shell.

Bake, covered, at 350 degrees F (175 degrees C) for 30 minutes. Top with remaining onions. Bake, uncovered, 5 minutes longer. Serve hot.

French Pork Stuffing

Ingredients

2 pounds ground pork

- 1 small onion, minced
- 2 teaspoons ground cloves
- 2 teaspoons cinnamon
- 1/2 cup chopped walnuts salt and ground black pepper to taste
- 1 (4 ounce) packet saltine crackers, crushed

Directions

Combine the pork and onion in a large skillet with enough water to cover; simmer over medium heat for 1 hour. Stir in the cloves, cinnamon, and walnuts; season with salt and pepper. Fold the crushed crackers into the mixture. Transfer to a covered casserole dish.

Preheat an oven to 350 degrees F (175 degrees C).

Bake stuffing in the preheated oven for 20 minutes; serve immediately.

Roast Chicken with Creole Stuffing

Ingredients

1 1/2 cups uncooked brown rice 2 (4 ounce) links fresh Italian sausage 2 tablespoons cooking oil 1 cup chopped onion 5 cloves garlic, minced 1/2 cup diced green pepper 1/2 cup diced sweet red pepper 1 (14.5 ounce) can diced tomatoes, undrained 1 tablespoon lemon juice 1 teaspoon dried basil 1/2 teaspoon sugar 1/2 teaspoon hot pepper sauce 1/2 teaspoon chicken bouillon granules 1/4 teaspoon chili powder 1/4 teaspoon pepper 1/8 teaspoon dried thyme 1 1/4 teaspoons salt, divided 1 cup diced fully cooked ham 1 cup frozen cooked small shrimp, thawed (optional) 3 tablespoons minced fresh parsley 1 (6 pound) roasting chicken

1/2 teaspoon paprika

Dash pepper

Directions

In a large saucepan, cook rice according to package directions. Meanwhile, in a skillet, cook sausages in oil. Remove sausages, reserving drippings. When cool enough to handle, cut sausages in half lengthwise, then into 1/4-in. pieces; set aside. Saute onion, garlic and peppers in drippings until tender, about 4 minutes. Add the next nine ingredients and 1 teaspoon salt; cook and stir for 5 minutes. Add to the cooked rice. Stir in ham, shrimp if desired, parsley and sausage; mix lightly. Just before baking, stuff the chicken with about 3-1/2 cups stuffing. Place remaining stuffing in a greased 1-1/2-gt. baking dish; cover and refrigerate. Place chicken on a rack in a roasting pan; tie drumsticks together. Combine paprika, pepper and remaining salt; rub over chicken. Bake, uncovered, at 350 degrees F for 1-1/2 hours, basting every 30 minutes. Cover and bake 1-1/2 hours longer or until juices run clear. Bake additional stuffing for the last 40 minutes of baking time, uncovering during the last 10 minutes.

Mom's Yummy Sweet Stuffing

Ingredients

1/2 cup butter1 1/2 cups chopped celery1/2 cup finely chopped sweet onion

1 (6 ounce) package herbseasoned dry bread stuffing mix
2 large Golden Delicious apples peeled, cored and chopped
1 (8 ounce) can water chestnuts,
drained and chopped
2/3 cup turkey broth
2 tablespoons applesauce
1 tablespoon white sugar
1 pinch ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan over medium heat, melt the butter and slowly cook and stir the onions and celery until soft. Transfer to a large bowl.

Mix in the stuffing mix, Golden delicious apples, water chestnuts, turkey broth, applesauce, sugar and pepper. Increase the amount of broth, if desired.

Transfer the mixture to a medium baking dish. Bake in the preheated oven 25 to 30 minutes, or until lightly browned.

Happy Hippy Stuffing

Ingredients

1/2 cup shelled pumpkin seeds 1/2 cup shelled sunflower seeds 1/4 cup butter 1 cup minced onion 3/4 cup sliced celery 3/4 cup grated carrot 1 teaspoon ground cardamom 1 tablespoon dried thyme 2 tablespoons chopped fresh parsley 2 bay leaves 1 loaf whole-grain bread, cut into bite-sized pieces 1 cup wheat and barley nugget cereal (e.g. Grape-Nutsв"ў) 1/4 cup dried cranberries salt and ground black pepper to taste 2 egg, beaten

2 cups vegetable broth

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread the pumpkin and sunflower seeds onto a baking sheet. Toast the seeds in the oven until lightly browned and fragrant, about 5 minutes.

Melt the butter in a skillet over medium-high heat. Add the onion, celery, carrot, cardamom, thyme, parsley, and bay leaves to the butter and cook until the vegetables are tender; remove the bay leaves.

Toss together the toasted seeds, bread, cereal, cranberries, and vegetable mixture in a large bowl; season with salt and pepper. Add the eggs and mix. Add the vegetable stock gradually until the mixture is moist, but not mushy. Transfer mixture to a lightly greased casserole dish.

Bake in preheated oven until browned, about 30 minutes.

Apple and Sausage Cornbread Stuffing

Ingredients

2 (8.5 ounce) packages dry corn muffin mix

- 1 pound pork sausage links, thinly sliced
- 1 Granny Smith apple peeled, cored and chopped
 1/2 pound fresh mushrooms
- 1/2 pound fresh mushrooms, sliced
- 1 cup chopped celery
- 1 cup chopped onion
- 2 cloves garlic, chopped
- 8 slices white bread, cut into cubes
- salt and pepper to taste

Directions

Prepare corn muffin mix according to package directions. Cool and crumble.

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large skillet over medium heat, slowly cook and stir the mushrooms, celery, onion and garlic until soft.

In a large bowl, mix the crumbled prepared corn muffin mix, sausage, mushroom mixture, apple, bread, salt and pepper.

Transfer the mixture to a medium baking dish. Bake in the preheated oven 45 minutes, or until lightly browned.

Lemon Turkey with Couscous Stuffing

Ingredients

1 (4 pound) bone-in turkey breast 2 teaspoons olive oil 1 teaspoon lemon juice 1 garlic clove, minced 1/2 teaspoon grated lemon peel 1/4 teaspoon salt 1/8 teaspoon pepper STUFFING: 1 1/2 cups boiling water 1 cup uncooked couscous 1 medium carrot, shredded 1/2 cup raisins 1/3 cup chicken broth

1/4 cup slivered almonds, toasted

2 tablespoons minced fresh

parsley

Directions

Carefully loosen turkey skin, leaving it attached at the back. Combine the oil, lemon juice, garlic, lemon peel, salt and pepper; spread under turkey skin. Place turkey to one side in a shallow roasting pan coated with nonstick cooking spray.

For stuffing, in a bowl, pour boiling water over couscous. Cover and let stand for 5 minutes or until water is absorbed. Add the remaining ingredients; toss to combine. Spoon stuffing into other side of pan, shaping into a 8-in. x 5-in. x 2-in. mound. Cover pan and bake at 325 degrees F for 45 minutes.

Uncover turkey; leave stuffing covered. Bake 40-50 minutes longer or until a meat thermometer reads 170 degrees F. Cover turkey with foil and let stand for 15 minutes before slicing. Serve with stuffing.

Zucchini with Chick Pea and Mushroom Stuffing

Ingredients

4 zucchini, halved 1 tablespoon olive oil 1 onion, chopped 2 cloves garlic, crushed 1/2 (8 ounce) package button mushrooms, sliced 1 teaspoon ground coriander 1 1/2 teaspoons ground cumin, or to taste 1 (15.5 ounce) can chick peas, drained and rinsed 1/2 lemon, juiced 2 tablespoons chopped fresh parsley sea salt to taste ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a shallow baking dish.

Scoop out the flesh of the zucchini; chop the flesh and set aside. Place the shells in the prepared dish.

Heat oil in a large skillet over medium heat. Saute onions for 5 minutes, then add garlic and saute 2 minutes more. Stir in chopped zucchini and mushrooms; saute 5 minutes. Stir in coriander, cumin, chick peas, lemon juice, parsley, salt and pepper. Spoon mixture into zucchini shells.

Bake in preheated oven for 30 to 40 minutes, or until zucchini are tender.

Grandma Reid's Stuffing

Ingredients

- 1 1/2 pounds sausage
- 4 tablespoons butter
- 1 onion, finely diced
- 4 stalks celery, diced
- 2 apples peeled, cored and diced
- 3 cloves garlic, minced
- 10 cups white bread cubes
- 3 teaspoons chopped parsley
- 2 teaspoons poultry seasoning
- 1 teaspoon ground sage salt and pepper to taste

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until crumbled and evenly brown. Drain, and set aside.

In the same skillet, add the butter, onion, celery, apples and garlic. Cook until all ingredients are soft.

In a large bowl, combine the onion mixture, sausage and bread cubes. Toss together.

Add the parsley, poultry seasonings, sage, and salt and pepper. Toss to combine and loosely pack into turkey cavity.

Mom's Stuffing Pork Chops

Ingredients

1 tablespoon olive oil
6 (3/4 inch) thick pork chops
1/2 cup water
2 tablespoons butter
1/4 cup chopped celery
2 tablespoons minced onion
2 cups soft bread crumbs
1 (8 ounce) can cream-style corn
1 teaspoon poultry seasoning
1 1/4 teaspoons salt
1/2 teaspoon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat olive oil in a large skillet over medium high heat. Brown chops, turning once, and transfer to a shallow baking dish. Add water, and cover.

Bake in the preheated oven for 1 hour.

When chops are almost done, melt butter in a medium saucepan over medium heat. Cook and stir celery and onions until onions are translucent. Stir in bread crumbs, corn, poultry seasoning, salt, and pepper. Cook for 5 minutes, then spoon stuffing over chops and return to the oven. Bake, uncovered, for 15 minutes more, or until no longer pink in the center.

Elegant Turkey Stuffing

Ingredients

1 cup raisins 1 1/2 cups orange liqueur 1/2 cup unsalted butter 2 cups chopped celery 1 large onion, chopped 1 pound spicy Italian sausage, casing removed 1 (16 ounce) package herbseasoned dry bread stuffing mix 1 cup chopped pecans 4 Granny Smith apples - peeled, cored and chopped 1/2 cup unsalted butter, melted 2 cups chicken broth 4 teaspoons chopped fresh sage salt and pepper to taste

Directions

Place the raisins in a small saucepan, and cover with 1 cup of liqueur. Bring to boil, remove from heat, and set aside.

In a large skillet, melt 1/2 cup butter over medium heat. Saute the celery and onion in the butter for 10 minutes. Transfer to a large mixing bowl.

In the same skillet, cook the sausage over medium-high heat until crumbled and evenly brown. Drain.

Combine the sausage and stuffing mix with the celery and onion mixture. Stir in the raisins and liqueur, pecans, and apples. Mix in melted butter, chicken broth, 1/2 cup orange liqueur; the stuffing should be totally moistened. Season with sage, salt, and pepper.

Raisin-Studded Apple Stuffing

Ingredients

1 cup raisins 1 1/2 cups orange juice, divided 2 cups chopped celery 1 large onion, chopped 1 cup butter or margarine, divided 1 pound bulk Italian sausage 1 (16 ounce) package crushed herb-seasoned stuffing 4 medium tart apples, peeled and chopped 1 cup chopped pecans 2 cups chicken broth 2 teaspoons dried thyme 1/2 teaspoon pepper

Directions

In a saucepan, bring raisins and 1 cup orange juice to a boil. Remove from the heat; set aside (do not drain). In a skillet, saute celery and onion in 1/2 cup butter until tender. Transfer to a large bowl. In the same skillet, cook sausage over medium heat until no longer pink; drain. Add sausage, stuffing, apples, pecans, remaining orange juice and remaining butter; add broth, thyme and pepper. Pour over stuffing mixture; mix well. Place in two greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 325 degrees F for 1 hour. Uncover; bake 10 minutes longer or until lightly browned. Refrigerate any leftovers.

Sunday Chicken and Stuffing

Ingredients

1 (6 ounce) package chicken-flavor stuffing mix 6 boneless, skinless chicken breast halves 1 (10.75 ounce) can condensed cream of chicken soup, undiluted 1/3 cup milk 1 tablespoon dried parsley flakes

Directions

Prepare stuffing according to package directions; spoon down the center of a greased 13-in. x 9-in. x 2-in. baking dish. Place chicken around stuffing. Combine soup, milk and parsley; pour over chicken. Cover and bake at 400 degrees F for 20 minutes. Uncover and bake 10-15 minutes longer or until chicken juices run clear.

Moist and Savory Stuffing

Ingredients

Seasoned Stuffing

1 3/4 cups SwansonB® Chicken Broth (regular, Natural GoodnessB "y or Certified Organic) Generous dash ground black pepper 1 stalk celery, coarsely chopped 1 small onion, coarsely chopped 4 cups Pepperidge FarmB® Herb

Directions

Heat broth, black pepper, celery and onion in 2-quart saucepan over high heat to a boil. Reduce heat to low. Cover and cook for 5 minutes or until vegetables are tender.

Add stuffing and stir lightly to coat.

Herbed Pecan Stuffing

Ingredients

8 cups day-old multi-grain bread cubes 3/4 cup golden raisins 1/2 cup apple juice 4 celery ribs, diced 1 large onion, chopped 3 garlic cloves, minced 1/4 cup olive or vegetable oil 1 cup minced fresh parsley 1 1/2 teaspoons salt 1 1/2 teaspoons rubbed sage 3/4 teaspoon dried thyme 1/2 teaspoon fennel seeds, crushed 1/4 teaspoon pepper 1 egg 1 1/2 cups chicken broth 1 1/2 cups toasted, coarsely chopped pecans

Directions

Place bread cubes in a single layer on an ungreased baking sheet. Bake at 225 degrees F for 30-40 minutes, tossing occasionally, until partially dried. Meanwhile, combine the raisins and apple juice in saucepan; bring to a boil. Remove from the heat; let stand for 15 minutes. In a large skillet or Dutch oven, saute celery, onion and garlic in oil until tender. Add parsley, salt, sage, thyme, fennel seeds and pepper; mix well. Remove from the heat. Beat egg and broth; add to vegetable mixture with the bread cubes and raisin mixture. Toss well. Stir in pecans. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 325 degrees F for 30 minutes. Uncover and bake 15-20 minutes longer or until lightly browned.

Turkey with Apple Stuffing

Ingredients

4 cups tart apples - peeled, cored and chopped

3 cups sliced almonds

1 1/2 cups chopped onion

1 1/2 cups chopped celery

1/2 cup butter or margarine

2 teaspoons salt

2 teaspoons ground cinnamon

2 teaspoons poultry seasoning

12 cups cubed whole wheat bread

2 cups raisins

1 cup apple cider or apple juice

1/2 cup egg substitute

1 (16 pound) turkey

1 1/2 cups water

GRAVY:

2 teaspoons chicken bouillon granules

1/2 teaspoon poultry seasoning

1/4 teaspoon pepper

1/2 cup all-purpose flour

1 cup milk

Directions

In a large skillet, saute apples, almonds, onion and celery in butter for 5 minutes. Remove from the heat. Stir in salt, cinnamon and poultry seasoning. In a large bowl, combine bread cubes, raisins and apple mixture. Add cider and egg substitute; toss to mix.

Just before baking, loosely stuff turkey with half of the stuffing. Place remaining stuffing in a greased 2-qt. baking dish; refrigerate until ready to bake. Skewer turkey opening; tie drumsticks together. Place breast side up on a rack in a roasting pan. Pour water into pan.

Bake, uncovered, at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 180 degrees F for the turkey and 165 degrees F for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 30-40 minutes. Uncover; bake 10 minutes longer or until lightly browned. Cover turkey and let stand for 20 minutes before removing stuffing and carving.

For gravy, pour pan drippings into a 4-cup measuring cup; skim off fat. Add enough water to measure 4 cups. Pour into a saucepan. Stir in bouillon, poultry seasoning and pepper. Bring to a boil. In a bowl, combine flour and milk until smooth; whisk into boiling broth. Cook and stir for 2 minutes or until thickened and bubbly. Serve with turkey and stuffing.

French Stuffing

Ingredients

1 pound lean ground beef
1 pound ground pork
1 onion, chopped
3 potatoes, peeled and diced
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon poultry seasoning
1 pinch brown sugar
1/2 cup water
1 tablespoon all-purpose flour
1 tablespoon butter
salt and pepper to taste

Directions

In a large skillet over medium heat, cook beef and pork until brown. Stir in onion, potatoes, cinnamon, nutmeg, poultry seasoning, brown sugar and water. Cover, reduce heat to low, and simmer 20 minutes. Stir in flour, butter, salt and pepper until thickened, 5 to 10 minutes.

Apple Nut Stuffing

Ingredients

1/4 cup butter
1 cup chopped onion
1 cup chopped celery
6 cups toasted bread cubes
3 cups diced peeled apples
1/2 cup coarsely chopped walnuts
1/4 cup raisins
1/2 cup apple cider
1 teaspoon dried sage
1 teaspoon salt
1/2 teaspoon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Saute onion and celery until tender, but not browned; transfer to a large bowl. Add bread cubes, chopped apples, walnuts, raisins, and apple cider. Season with sage, salt and pepper. Mix well, and place into a baking dish.

Cover, and bake in preheated oven for 1 1/2 hours.

Creole Cornbread Stuffing

Ingredients

- 2 cups all-purpose flour
- 2 cups cornmeal
- 2 tablespoons baking powder
- 1 teaspoon salt
- 4 tablespoons white sugar
- 5 eggs, beaten
- 6 tablespoons butter, melted
- 3 cups buttermilk
- 2 tablespoons salt
- 2 teaspoons ground white pepper
- 2 teaspoons ground black pepper
- 2 teaspoons cayenne pepper
- 2 teaspoons onion powder
- 4 teaspoons dried oregano
- 2 teaspoons dried thyme
- 6 tablespoons chopped fresh basil
- 4 bay leaves
- 1 cup minced onion
- 1 cup chopped green onions
- 1 cup chopped fresh parsley
- 2 cups red bell pepper, chopped
- 2 jalapeno pepper, seeded and minced
- 2 tablespoons minced garlic
- 1 cup butter
- 2 cups chicken stock
- 1 tablespoon hot pepper sauce
- 2 cups evaporated milk
- 7 eggs, beaten

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter one 13x9 inch pan.

Prepare the cornbread by combining the flour, cornmeal, baking powder, 1 teaspoon salt, and sugar; mix well.

Mix together the 5 eggs, 6 tablespoons melted butter, and buttermilk. Add wet to dry ingredients and mix until no dry ingredients remain. Pour into prepared pan.

Bake until top is browned and a toothpick comes out clean, about 55 minutes. Allow to cool completely.

In a small bowl combine the 2 tablespoons salt with the white pepper, black pepper, cayenne pepper, onion powder, oregano, thyme, basil, and bay leaves.

In another bowl combine the minced onions, green onions, parsley, red or green peppers, chili peppers, and garlic.

Melt 1 cup butter in a large fry pan. Add the spices and cook for a few minutes. Add the vegetables and cook about 5 minutes. Do not allow the vegetables to brown. Add the stock and hot pepper sauce. Stir and cook 5 minutes more. Crumble the cornbread into the skillet and mix. Add the evaporated milk and 7 eggs OFF THE HEAT. Make sure to stir well when adding the eggs. Return to low heat and cook, stirring, for about 2 minutes. Remove the bay leaves. Place stuffing in a bowl and cover. Cool before stuffing turkey.

Baked Chicken with Apple Stuffing

Ingredients

- 2 cups milk
- 3 eggs
- 1 tablespoon water
- 1 cup dry bread crumbs
- 4 skinless, boneless chicken breast halves
- 1 Red Delicious apple, cored and diced
- 1 (8 ounce) package dry bread stuffing mix
- 2 cups apple juice, or as needed 2 tablespoons butter, or as needed
- 1 Red Delicious apple peeled, cored and diced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the milk into a shallow bowl. In a separate bowl, whisk together the eggs and water. Place the bread crumbs in a shallow dish or on a plate. Dip the chicken breast halves into the milk, then into the egg, then press into the bread crumbs to coat. Place on a plate, and set aside.

Prepare the stuffing mix according to the package directions, but substituting apple juice for the water. When bringing the juice and butter to a boil, add the diced apple with peel to the pan. Stir in the stuffing mix until the liquid is absorbed. Transfer the stuffing to a baking dish, and top with the pieces of the remaining apple. Place the chicken breasts on top of the stuffing, and cover with aluminum foil.

Bake for 45 to 50 minutes, or until the chicken juices run clear.

Baked Moist and Savory Stuffing

Ingredients

2 1/2 cups SwansonB® Chicken Broth (Regular, Natural GoodnessB,,y or Certified Organic) 2 stalks celery, coarsely chopped 1 large onion, coarsely chopped 1 (16 ounce) package Pepperidge FarmB® Herb Seasoned Stuffing

Directions

Heat the broth, celery and onion in a 3-quart saucepan over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender. Add the stuffing and mix lightly.

Spoon the stuffing mixture into a greased 3-quart casserole dish. Cover and bake at 350 degrees F. for 30 minutes or until hot.

Great Grandma's Bread Stuffing

Ingredients

- 9 cups white bread cubes
- 3 cups chopped celery
- 2 teaspoons baking powder
- 1/2 cup melted shortening
- 2 onions, chopped
- 3 teaspoons paprika
- 3 teaspoons salt
- 3 teaspoons poultry seasoning
- 2 eggs

Directions

Saute; onions in melted shortening.

Mix together bread cubes, celery, baking powder, sauteed onions, paprika, salt, poultry seasoning, and slightly beaten eggs. Mixture will be dry.

Pack lightly into uncooked turkey. Roast turkey as directed.

Stuffing Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)

- 1 egg
- 3 tablespoons dried minced onion 1 tablespoon butter or margarine,
- softened
- 1 tablespoon sugar
- 1 tablespoon dried parsley flakes
- 1 1/2 teaspoons poultry seasoning
- 1 teaspoon salt
- 1/2 teaspoon celery seed
- 3 1/2 cups bread flour
- 2 1/4 teaspoons active dry yeast

Directions

In a bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Crazy Good Stuffing and Baked Chops

Ingredients

1/2 pound sliced fresh mushrooms, or more to taste 1 onion, chopped 1/4 cup dry sherry, or to taste 2 tablespoons all-purpose flour, or as needed 2/3 cup milk, or as needed 1 (10.75 ounce) can condensed cream of mushroom soup 1 (14 ounce) package dry bread stuffing mix 1/4 cup butter 6 boneless pork chops 1/2 cup water 1 (10.75 ounce) can condensed cream of mushroom soup 1/2 (10.75 ounce) can milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.

In a large saucepan over medium-low heat, cook and stir the mushrooms and onion until the mushrooms are soft and have given up their liquid, about 5 minutes. Stir in the sherry, bring to a boil, and simmer until the onions are tender, 2 to 3 more minutes. Sprinkle flour over the mixture, and cook, stirring constantly until thick. Gradually mix in 2/3 cup milk to make a creamy gravy, stirring constantly to avoid burning. Mix in 1 can of cream of mushroom soup and the dry stuffing, bring to a simmer, and cook until the stuffing mix is moist, about 5 minutes.

Melt butter over medium heat in a large skillet until no longer foamy, and pan-fry the chops until browned but not cooked through, about 5 minutes per side. Transfer the chops to the prepared baking dish. Stir water into the skillet, bring to a boil, and scrape and dissolve any flavor bits left in the skillet. Let the mixture boil until reduced by half, about 10 minutes. Pour the skillet drippings into the stuffing mix, and mix thoroughly.

Scoop up generous amounts of stuffing and mound on each chop. Whisk together 1 can of cream of mushroom soup with 1/2 soup can of milk, and pour the soup mixture over each chop to cover.

Bake in the preheated oven until chops are tender and cooked through, about 20 minutes. An instant-read thermometer inserted into the center of a chop should read at least 165 degrees F (74 degrees C).

Sausage and Apple Stuffing

Ingredients

1/2 pound ground pork breakfast sausage

2 tablespoons butter
1/2 cup chopped celery
1/4 cup chopped onion

1 (4 ounce) can water chestnuts, drained and chopped

1 (12 ounce) package herbseasoned dry bread stuffing mix 3 apples - peeled, cored and cubed

1 tablespoon chicken broth

Directions

Place ground pork breakfast sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Melt butter in a medium saucepan over medium heat. Stir in celery, onion and water chestnuts. Cook and stir until tender. Remove from heat.

Preheat oven to 325 degrees F (165 degrees C).

Prepare herb-seasoned dry bread stuffing mix according to package directions. Mix in sausage, celery mixture, apples and chicken broth.

Transfer mixture to a medium baking dish. Bake in the preheated oven 30 minutes, or until lightly browned.

Carmel's Stuffing

Ingredients

1 large carrot, grated 1 large onion, finely chopped 2 cups dry bread crumbs 3 teaspoons chopped fresh parsley 3 teaspoons fresh thyme 1 cup butter

Directions

In a large bowl combine carrot, onion, bread crumbs, parsley and thyme; mix well.

In a large saucepan melt butter over medium heat. Reduce heat and stir in carrot mixture. Cook, stirring occasionally, until onion and carrot are tender and mixture is heated through, about 15 minutes.

Sausage with Corn Stuffing

Ingredients

3/4 pound pork sausage links
1 1/4 cups water
1 tablespoon butter or stick
margarine
1 (6 ounce) package corn bread
stuffing mix
1 tablespoon minced fresh parsley
1 medium carrot, shredded
1/2 cup frozen corn
1/4 cup chopped onion
1/4 cup chopped celery
1/2 cup shredded Cheddar
cheese

Directions

In a skillet, cook sausage over medium heat until browned and juices run clear. Meanwhile, in a large saucepan, heat water. stir in butter until melted; remove from the heat. Add stuffing mix and parsley; stir just until moistened.

Drain sausage; cut into 1/4-in. slices. stir the sausage, carrot, corn, onion and celery into stuffing mixture. Add cheese; toss to combine. Spoon into a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Savory Chicken and Stuffing Bake

Ingredients

4 cups Pepperidge Farm® Cubed Country Style Stuffing
6 skinless, boneless chicken breasts paprika
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1/3 cup milk
1 tablespoon chopped fresh parsley

Directions

Prepare stuffing according to pkg. directions.

Spoon stuffing across center of 3-qt. shallow baking dish. Place chicken on each side of stuffing. Sprinkle chicken with paprika.

Mix soup, milk and parsley. Pour over chicken. Cover.

Bake at 400 degrees F for 15 min. Uncover and bake 15 min. or until chicken is done.

Savannah Seafood Stuffing

Ingredients

divided

1/2 cup margarine
1/2 cup chopped green bell
pepper
1/2 cup chopped onion
1/2 cup chopped celery
1 pound crabmeat, drained and
flaked
1/2 pound medium shrimp peeled and deveined
1/2 cup seasoned dry bread
crumbs
1 (6 ounce) package corn bread
stuffing mix
2 tablespoons white sugar,

1 (10.75 ounce) can condensed

1 (14.5 ounce) can chicken broth

cream of mushroom soup

Directions

Melt the margarine in a large skillet over medium heat. Add the bell pepper, onion, celery crabmeat and shrimp; cook and stir for about 5 minutes. Set aside. In a large bowl, stir together the stuffing, bread crumbs and 1 tablespoon of sugar. Mix in the vegetables and seafood from the skillet. Stir in the cream of mushroom soup and as much of the chicken broth as you like. Spoon into a 9x13 inch baking dish.

Bake for 30 minutes in the preheated oven, or until lightly toasted on top.

Slow Cooker Stuffing

Ingredients

1 cup butter or margarine 2 cups chopped onion 2 cups chopped celery 1/4 cup chopped fresh parsley 12 ounces sliced mushrooms 12 cups dry bread cubes 1 teaspoon poultry seasoning 1 1/2 teaspoons dried sage 1 teaspoon dried thyme 1/2 teaspoon dried marjoram 1 1/2 teaspoons salt 1/2 teaspoon ground black pepper 4 1/2 cups chicken broth, or as needed 2 eggs, beaten

Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

Roast Pork with Onion Stuffing

Ingredients

1 (3 pound) boneless pork loin roast

1 tablespoon olive or vegetable oil

2 teaspoons salt

1 teaspoon dried thyme

1/2 teaspoon pepper

STUFFING:

4 large onions, chopped

1/4 cup butter or margarine

1/4 cup all-purpose flour

1 tablespoon lemon juice

1 teaspoon chicken bouillon granules

1 teaspoon salt

1/4 teaspoon ground nutmeg

1/4 teaspoon pepper

1 cup water

Directions

Rub roast with oil. Combine salt, thyme and pepper; sprinkle over roast. Place roast in a shallow baking pan. Bake, uncovered, at 325 degrees F for 2 to 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Meanwhile, in a skillet, saute onions in butter for 8-10 minutes or until tender. Stir in flour, lemon juice, bouillon, salt, nutmeg and pepper; add water. Cook over medium heat for 2 minutes, stirring constantly. Cut roast almost all the way through into 3/8-in. slices. Spoon 1 tablespoon of stuffing between each slice. Spoon remaining stuffing over roast. Bake, uncovered, at 325 degrees F for 30 minutes If desired, thicken pan juices to make gravy.

Turkey Stuffing Divan

Ingredients

- 1 1/4 cups boiling water
- 4 tablespoons butter or margarine
- 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- 2 cups cooked broccoli cuts
- 2 cups cubed cooked turkey or chicken
- 1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free) 1/2 cup milk
- 1 cup shredded Cheddar cheese

Directions

Mix water and butter. Add stuffing. Mix lightly.

Spoon into 2-quart shallow baking dish. Top with broccoli and turkey.

Mix soup, milk and 1/2 cup cheese and pour over all. Sprinkle with remaining cheese.

Bake at 350 degrees F for 30 minutes or until hot.

Oyster Stuffing

Ingredients

4 stalks celery, diced
1 1/2 cups chopped onion
5 cups crumbled cornbread
1/2 cup chopped, cooked turkey
giblets

8 ounces shucked oysters 1/4 cup chopped fresh parsley

1 teaspoon dried basil

1 teaspoon salt

1 teaspoon paprika

1 teaspoon dried sage

1/2 teaspoon ground nutmeg

2 eggs

2 cups chicken stock

Directions

In a skillet saut Eed the celery with the onions until the onions are translucent.

In a large bowl combine the crumbled cornbread, cooked celery, cooked onions, giblets, oysters, parley, basil, salt, paprika, dried sage and nutmeg. Toss well.

Beat the 2 eggs. Add the eggs and chicken stock to the stuffing mixture. Stuff stuffing in bird's cavity. Remove stuffing promptly once bird is cooked. You can also bake the stuffing separately from the bird in a large casserole dish. Bake it in a preheated 350 degrees F (175 degrees C) oven approximately 1 hour and 20 minutes.

Grandpop Joe's Challah Bread Stuffing

Ingredients

1/2 cup unsalted butter 1 large onion, chopped 1 turkey liver, chopped 1 (1 pound) loaf challah bread, cut into 1-inch cubes salt to taste 2 eggs, lightly beaten

Directions

Heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the liver; cook and stir until the liver is evenly browned, 5 to 7 minutes. Remove from heat, and cool until just warm.

Place challah bread in a large bowl. Toss with the onion and liver mixture, squeezing lightly to distribute any liquid. Stir in the beaten eggs, and season with salt.

Sunday Chops and Stuffing

Ingredients

2 cups water
2 celery ribs, chopped
7 tablespoons butter, divided
1/4 cup dried minced onion
6 cups seasoned stuffing croutons
6 (3/4 inch) thick bone-in pork loin chops
1 tablespoon vegetable oil
1/4 teaspoon salt
1/4 teaspoon pepper
2 medium tart apples, sliced
1/4 cup packed brown sugar

1/8 teaspoon pumpkin pie spice

Directions

In a saucepan, combine the water, celery, 6 tablespoons butter and onion. Bring to a boil. remove from the heat; stir in croutons. Spoon into a greased 13-in. x 9-in. x 2-in. baking dish; set aside.

In a large skillet, brown pork chops on both sides in oil. Arrange over the stuffing. Sprinkle with salt and pepper. Combine the apples, brown sugar and pumpkin pie spice; spoon over pork chops. Dot with the remaining butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a meat thermometer reads 160 degrees F and meat juices run clear.

Great Grandma's Bread Stuffing

Ingredients

- 9 cups white bread cubes
- 3 cups chopped celery
- 2 teaspoons baking powder
- 1/2 cup melted shortening
- 2 onion, chopped
- 3 teaspoons paprika
- 3 teaspoons salt
- 3 teaspoons poultry seasoning
- 2 eggs

Directions

Saute; onions in melted shortening.

Mix together bread cubes, celery, baking powder, sauteed onions, paprika, salt, poultry seasoning, and slightly beaten eggs. Mixture will be dry.

Pack lightly into uncooked turkey. Roast turkey as directed.

Chicken with Peach Stuffing

Ingredients

stuffing mix

1 (15 ounce) can sliced peaches 4 boneless, skinless chicken breast halves 2 tablespoons vegetable oil 2 tablespoons butter or margarine 1 tablespoon brown sugar 1 tablespoon cider vinegar

1/8 teaspoon ground allspice

3 cups instant chicken-flavor

Directions

Drain peaches, reserving juice; set the peaches aside. Add enough water to juice to measure 1 cup; set aside.

In a skillet, brown chicken on both sides in oil. Gradually stir in the peach juice mixture, butter, brown sugar, vinegar and allspice. bring to a boil. Reduce heat; cover and simmer for 5 minutes or until chicken juices run clear.

Stir in stuffing mix and peaches. Cover and remove from the heat. Let stand for 5 minutes or until liquid is absorbed.

Pineapple Stuffing

Ingredients

1/2 cup margarine

- 1 cup white sugar
- 4 eggs
- 1 (20 ounce) can crushed pineapple, drained
- 5 slices white bread, cubed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch baking pan.

In a mixing bowl, cream margarine and sugar. Beat in the eggs one at a time, then add the pineapple and bread cubes.

Bake in a 350 degree oven for one hour. Let sit a few minutes to firm up before serving

Sausage and Wild Rice Stuffing

Ingredients

1 cup orange juice
1 1/4 cups dried cranberries
2 (6 ounce) boxes long grain and wild rice mix
1 pound Bob EvansB® Savory
Sausage Roll or Original Recipe
Sausage Roll
1/2 cup diced onions
1/2 cup diced celery
1/2 cup dried bread crumbs

Directions

In small bowl, combine orange juice and cranberries. Set aside. Prepare rice mixes according to package directions. While rice is cooking, in large saucepan, crumble and cook sausage, onions and celery over medium heat until sausage is browned. Stir in cooked rice, orange juice and cranberries and bread crumbs. Spoon into a greased 9 inch x 13 inch baking pan. Cover and bake at 400 degrees F for 20 minutes. May be placed in turkey or chicken.

Grandma Newman's Potato and Sausage Stuffing

Ingredients

6 large potatoes, peeled and quartered

1/4 cup skim milk

1 pound ground pork sausage

1 green bell pepper, chopped

1 onion, chopped

1 (1 pound) loaf dry white bread, crusts removed and cubed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and mash with milk.

Meanwhile, place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in green pepper and onion and cook for about 5 minutes.

Fold cubed bread into potatoes, then gently fold in sausage mixture. Transfer to a 9x13 inch baking dish.

Bake in preheated oven for 30 to 45 minutes, or until heated through.

Roast Goose with Wild Rice Stuffing

Ingredients

1 (12 pound) fresh goose salt to taste
4 cups wild rice, cooked
2/3 cup chopped toasted hazelnuts
2 Granny Smith apples - peeled, cored and chopped
1/2 cup chopped onion
2 teaspoons ground savory
3 tablespoons chopped fresh parsley
freshly ground black pepper
1 1/2 tablespoons all-purpose flour
4 cups water

Directions

Mix together the cooked rice, nuts, apples, onion, and herbs. Season to taste with salt and pepper.

Remove the neck, heart, and gizzard from the goose. Wash the bird inside and out. Pat dry. Fill the cavity of the goose with the stuffing, skewer closed, and lace string around the skewers. Truss the bird.

Roast in a preheated 325 degree F (165 degree C) oven, breast side down, for 1 1/2 hours. Draw off the fat as it accumulates. Turn, and roast another 1 1/2 hours. When done, the juices should run clear when the bird is pricked where the thigh attaches to the body. Remove trussing strings and skewers before carving.

While the goose is roasting, place the neck, heart, and gizzard in a saucepan with water. Let simmer gently, partially covered, for several hours, until reduced to slightly less than 2 cups. Season the broth to taste with salt.

Pour off all but 1 tablespoon of the fat from the roasting pan. Sprinkle a little flour over the bottom, 1 to 2 tablespoons, depending on how thick you like your gravy. Set the pan over low heat. Stir for 2 minutes, scraping up all the browned bits. Add the reserved goose broth to the pan, and whisk until smooth. Taste and season with salt and pepper. Serve in a gravy boat alongside the bird.

Chicken 'n' Stuffing

Ingredients

2 celery ribs, chopped
1 large onion, chopped
1/2 cup butter or margarine
1 (15 ounce) package seasoned
stuffing croutons
2 tablespoons minced fresh
parsley
1/4 teaspoon salt
1/8 teaspoon pepper
2 eggs, beaten
2 (14.5 ounce) cans chicken broth
4 cups cubed cooked chicken

Directions

In a small skillet, saute celery and onion in butter until tender. In a bowl, combine the croutons, parsley, salt, pepper and celery mixture. Combine eggs and broth; pour over bread mixture and toss to combine. Add chicken; toss gently.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 40-50 minutes or until a meat thermometer reads 160 degrees F.

Skillet Stuffing

Ingredients

1/2 cup crushed corn bread stuffing or crumbled day old corn bread
1/2 cup cooked rice
2 hard-cooked eggs, chopped
1/2 cup chicken broth
1/4 cup chopped celery
2 tablespoons chopped onion
2 tablespoons butter or margarine
1 teaspoon minced fresh parsley
1/4 teaspoon poultry seasoning salt and pepper to taste

Directions

In a bowl, combine the first four ingredients; set aside. In a skillet, saute celery and onion in butter until tender. Add the corn bread mixture and seasonings; mix well. Cook over medium heat until lightly browned.

Milk Cracker Stuffing

Ingredients

1 (16 ounce) package milk crackers

1 pound ground pork sausage 1 large onion, finely chopped 5 stalks celery, finely chopped 1 teaspoon poultry seasoning salt and pepper to taste 3 eggs, beaten 3 cups hot milk

Directions

In a food processor, grind the milk crackers into crumbs. Place in a large bowl.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving liquid, and mix into the bowl with cracker crumbs.

In a medium saucepan over medium heat, slowly cook and stir the onion and celery in 3 tablespoons of the reserved sausage liquid until soft.

Mix the onion and celery into the cracker crumb and sausage mixture. Mix in the poultry seasoning, salt, pepper, eggs and milk. Chill in the refrigerator approximately 1 hour before stuffing the turkey.

Semi-Homemade Stuffing

Ingredients

2 tablespoons olive oil

1/4 teaspoon minced garlic
1/4 cup diced yellow onion
1/4 cup chopped celery
1/4 cup chopped green onion
1 pear, cored and diced
1 (12 ounce) package dry bread stuffing mix
1/4 cup chopped fresh parsley
1 (32 ounce) carton chicken broth

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Heat the olive oil in a skillet over medium heat. Stir in the garlic, yellow onion, celery, green onion, and pear. Cook and stir until the vegetables are tender, about 10 minutes. Place the stuffing mix into a large mixing bowl; stir in the vegetable mixture, parsley, and chicken broth. Stir until the chicken broth has been absorbed by the stuffing mix; spoon into the prepared pan.

Bake in the preheated oven until golden brown on top, about 30 minutes.

Awesome Sausage, Apple and Cranberry Stuffing

Ingredients

1 1/2 cups cubed whole wheat bread 3 3/4 cups cubed white bread 1 pound ground turkey sausage 1 cup chopped onion 3/4 cup chopped celery 2 1/2 teaspoons dried sage 1 1/2 teaspoons dried rosemary 1/2 teaspoon dried thyme 1 Golden Delicious apple, cored and chopped 3/4 cup dried cranberries 1/3 cup minced fresh parsley 1 cooked turkey liver, finely chopped 3/4 cup turkey stock 4 tablespoons unsalted butter, melted

Directions

Preheat oven to 350 degree F (175 degree C). Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.

In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.

Pour sausage mixture over bread in bowl. Mix in chopped apples, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Spoon into turkey to loosely fill.

Wild Rice Stuffing for Turkey

Ingredients

2 cups hot water

- 4 cubes chicken bouillon, crumbled
- 1 (6 ounce) package wild rice, uncooked
- 1/2 cup butter
- 1 cup chopped celery
- 1/2 cup chopped green bell pepper
- 1 (5.5 ounce) package seasoned croutons
- 2 teaspoons poultry seasoning

Directions

Dissolve 3 cubes bouillon in 1 cup hot water. In a medium saucepan, combine wild rice with bouillon water, then fill with just enough cold water to cover. Bring to a boil. Reduce heat, cover, and simmer 25 minutes, stirring occasionally.

Mix remaining 1 cube bouillon in 1 cup hot water. Heat butter in a medium skillet over medium heat. Stir in celery and green pepper; cook until tender. Mix in remaining bouillon water. Pour skillet contents into a large bowl. Stir together cooked rice, croutons, and poultry seasoning.

Stuff turkey loosely, and cook turkey as directed. Or put stuffing into a well greased baking dish, cover, and bake 30 minutes in a preheated oven at 325 degrees F (165 degree C).

Baked Pork Chops with Apple Raisin Stuffing

Ingredients

1 cup applesauce

- 1/2 cup water
- 2 tablespoons margarine or butter
- 1 stalk celery, chopped
- 2 tablespoons raisins
- 4 cups Pepperidge Farm® Herb Seasoned Stuffing
- 4 boneless pork chops, 3/4-inch thick
- paprika or ground cinnamon apple slices for garnish

Directions

Mix applesauce, water, margarine, celery and raisins. Add stuffing. Mix lightly. Spoon into 2-quart shallow baking dish. Arrange chops over stuffing. Sprinkle paprika over chops.

Bake at 400 degrees F for 35 minutes or until chops are no longer pink. Garnish with apple slices.

Cornbread Stuffing With Sausage

Ingredients

1 pound ground sausage

2 cups chopped celery

2 large onions, chopped5 cups crumbled cornbread

5 cups seasoned bread crumbs

2 3/4 cups chicken broth

1 1/2 teaspoons poultry seasoning

1 teaspoon sage

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place sausage, celery and onions in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl combine sausage mixture with cornbread, bread crumbs, chicken broth, poultry seasoning and sage. Mix well and transfer to a 9x12 inch baking dish.

Bake, covered, for 45 minutes or until well set and cooked through.

Pork Chops with Stuffing

Ingredients

6 (1/2-inch thick) pork chops
1 tablespoon cooking oil
3 cups cubed day-old bread
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup chopped celery
1 cup chopped onion
2 garlic cloves, minced
1 egg, beaten
1/4 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup shredded Cheddar
cheese

Directions

In a large skillet, brown pork chops in oil. Place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Combine bread cubes, soup, celery, onion, garlic, egg, poultry seasoning and pepper; spread over pork chops. Bake uncovered at 350 degrees F for 45-55 minutes. If desired, sprinkle with cheese and return to the oven for 5 minutes or until melted.

Stuffing without a Turkey

Ingredients

2 (6 ounce) packages dry breadstuffing mix1 1/2 pounds lean ground beef

1/2 pounds lean ground beef
1/2 cup chopped onions
1/4 teaspoon chopped garlic
3 large potatoes, chopped
1 tablespoon vegetable oil
1/2 teaspoon ground black
pepper
salt to taste
2 (4 ounce) jars chopped pimer

2 (4 ounce) jars chopped pimento peppers

1/2 cup chopped black olives 1/4 cup sweet pickles, finely chopped

1/4 cup dill pickles, diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Prepare the stuffing according to directions on package.

Over medium-low heat in a large saucepan, place the ground beef, onions and garlic. Slowly cook and stir until the onions are soft and the beef is evenly brown. Drain and set aside.

Place potatoes in a large, deep skillet with oil. Slowly cook and stir 10 minutes, or until evenly brown and tender, but firm.

Mix the stuffing, ground beef mixture, potatoes, pepper, salt, pimento peppers, olives, sweet pickles and dill pickles in the baking dish.

Return to the oven and bake 30 minutes. Serve hot.

Vegetarian Stuffing

Ingredients

1 (1 pound) loaf day-old bread, torn into small pieces 1 (10.75 ounce) can condensed cream of mushroom soup 1 (10.5 ounce) can vegetable broth 2 tablespoons water 1 teaspoon poultry seasoning salt to taste ground black pepper to taste 1/2 cup wild rice, cooked (optional) 1/4 cup dried cranberries (optional) 1/2 cup fresh mushrooms (optional) 1/2 cup chopped pecans (optional) 1/4 cup cubed apples (optional)

Directions

Mix together the bread, cream of mushroom soup, vegetable broth, water, poultry seasoning, and salt and pepper to taste. Add any or all of the optional ingredients as desired. It will be sticky. Shape into a loaf and wrap in (nonstick, sprayed) foil to bake.

Bake for about an hour at 350 degrees F (175 degrees C). You can slice it like a meatloaf and serve.

Pan Roasted Pork Tenderloin with a Blue Cheese

Ingredients

3 pounds whole pork tenderloins
Kosher salt and fresh cracked
pepper to taste
1 cup prepared olive tapenade
1/2 cup crumbled bleu cheese
3 tablespoons minced fresh thyme
4 tablespoons canola oil, divided
1/2 cup all-purpose flour
3 shallots, minced
1 cup dry white wine
4 teaspoons Dijon mustard
2 tablespoons honey
2 tablespoons lemon juice
6 tablespoons cold unsalted
butter, cut into pieces

2 tablespoons minced parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Make a lengthwise cut in each pork tenderloin about 3/4 of the way through. Open each tenderloin, creating a rectangular shape, and place each between two sheets of plastic wrap. Pound each tenderloin into a thin rectangle, about 1/2 to 1/2-inch thick. Remove the plastic wrap, and season each tenderloin to taste with salt and pepper on both sides.

Spread tapenade on 2/3 of each tenderloin sheet, leaving about 1/2 inch of space on the edges. Sprinkle blue cheese and thyme over the tapenade. Starting from the side with the stuffing, roll the meat firmly towards the side without stuffing, being careful not to roll so tightly that you squeeze the stuffing out. Use toothpicks or butcher's twine to secure each roll.

Heat 3 tablespoons canola oil in a large, ovenproof skillet over medium-high heat until it begins to smoke. Lightly dredge each tenderloin roll in flour, and shake off excess. Sear the tenderloins in hot oil until golden brown on all sides, about 6 minutes.

Roast in preheated oven to an internal temperature of 160 degrees F (70 degrees C), 20 to 22 minutes. Remove the pork from the skillet, and set aside to rest in a warm place.

Return skillet to stove over medium-high heat. Heat remaining 1 tablespoon canola oil, then stir in shallots and cook until translucent, 1 to 2 minutes. Pour in white wine, and boil until reduced by half, scraping the caramelized bits off of the bottom of the pan. Whisk in the Dijon mustard, honey, and lemon juice until smooth. Remove pan from the heat, and rapidly whisk in butter cubes until dissolved. Stir in minced parsley, and season to taste with salt and pepper.

To serve, remove toothpicks or twine from the pork, and slice into 1/2-inch medallions. Serve the pork slices ladled with sauce.

Ultimate Cornbread Stuffing

Ingredients

2 (8.5 ounce) packages corn muffin mix

2/3 cup heavy cream

2 eggs

2 tablespoons white sugar

2 tablespoons olive oil

1 tablespoon poppy seeds

1 teaspoon vanilla extract

4 strips bacon, chopped

1 green bell pepper, chopped

1 red onion, chopped

1/4 teaspoon dried marjoram

1 1/2 cups chicken broth

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a small square baking dish with cooking spray.

Mix together the muffin mix, cream, eggs, sugar, oil, vanilla, and poppy seeds to make a batter.

Bake in preheated oven until golden brown and the top springs back when pressed lightly, 15 to 20 minutes. Allow to cool completely; cut into small squares and transfer to a bowl.

Reduce oven heat to 350 degrees F (175 degrees C).

Cook the bacon in a large skillet over medium-high heat until browned. Add the peppers and onions to the skillet; cook and stir until the vegetables are tender. Remove from heat and add to bowl with cornbread squares; season with marjoram, pour in the chicken broth; mix. Spoon mixture into the prepared baking dish; cover with aluminum foil.

Bake in preheated oven until heated through, about 30 minutes.

Baked Chicken and Stuffing

Ingredients

2 pounds skinless, boneless chicken breast halves - boiled and cut into strips
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup chicken broth, divided
1 1/2 cups shredded mozzarella cheese

1 (6 ounce) package instant

stuffing mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer chicken strips in the bottom of a 9x13 inch baking dish. In a medium bowl, mix together cream of celery soup, cream of chicken soup and 1/2 cup chicken broth; pour mixture over chicken.

Sprinkle chicken with cheese, then combine stuffing mix and seasoning packet with remaining 1/2 cup chicken broth, mix together and place mixture on top of chicken.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Jim's Cornbread Stuffing

Ingredients

6 eggs

3 (14.5 ounce) cans chicken broth

1/2 cup butter

1/2 cup chopped green bell pepper

1 onion, chopped

3 stalks celery, chopped

6 cups crumbled cornbread

1 (6 ounce) can black olives

1 (8 ounce) can water chestnuts, drained and chopped

1 1/2 teaspoons salt

1 teaspoon ground black pepper

1 teaspoon rubbed sage

1 tablespoon poultry seasoning

Directions

Place eggs in saucepan and cover with water. Bring to boil. Cover, remove from heat, and let eggs sit in hot water for 10 to 12 minutes. Remove from hot water; cool, peel and chop.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking dish.

In a 2 quart pot, combine the chicken stock, butter, bell pepper, onion and celery. Bring to boil and simmer until vegetables are tender.

In a large bowl, combine the cornbread, eggs, olives, chestnuts, salt, pepper, sage and poultry seasoning. Pour broth over cornbread and mix thoroughly.

Place stuffing in baking dish; bake for 60 to 75 minutes or until edges begin to brown.

Onion-Chicken Stuffing Bake

Ingredients

1 (6 ounce) package seasoned stuffing mix 3 cups cubed cooked chicken 1 (10.75 ounce) can condensed cream of chicken soup, undiluted 1 cup sour cream 2 tablespoons onion soup mix 1 (4 ounce) can mushroom stems and pieces, drained 1 (8 ounce) can sliced water chestnuts, drained 1/4 cup grated Parmesan cheese

Directions

Prepare stuffing mix according to package directions; set aside. Place chicken in a greased 2-qt. baking dish. Combine the soup, sour cream and soup mix; spread over the chicken.

Sprinkle with mushrooms and water chestnuts. Spread stuffing over top. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

Chicken and Stuffing Casserole

Ingredients

1 (3 pound) whole chicken 8 ounces dry bread stuffing mix 1 (10.75 ounce) can condensed cream of chicken soup 1 (10.75 ounce) can condensed cream of celery soup 1 1/4 cups chicken broth (from boiling the chicken) 1 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer the deboned chicken meat in a lightly greased 9x13 inch baking dish. Sprinkle stuffing mix over the chicken layer.

In a large bowl mix together the soups, broth and evaporated milk. Stir well. Pour this mixture over the stuffing mix, making sure it gets to the bottom of the baking dish (poke around with a fork to let it saturate into the bottom layer). Bake in the preheated oven for 35 to 45 minutes, until it starts to bubble in the center.

Pork Chops & Stuffing Bake

Ingredients

4 cups Pepperidge Farm® Corn Bread Stuffing

- 1 1/4 cups water
- 4 tablespoons butter
- 6 boneless pork chops, 3/4-inch thick

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (regular or 98% Fat Free)

1/3 cup milk

1/2 cup shredded Cheddar cheese

Directions

Prepare stuffing using water and butter according to package directions.

Spoon stuffing across center of 13 x 9 x 2-inch shallow baking dish. Place chops on each side of stuffing.

Stir soup and milk in bowl. Pour over chops. Cover.

Bake at 400 degrees F for 30 minutes or until done. Sprinkle with cheese.

Wild Rice with Rosemary and Cashew Stuffing

Ingredients

rosemary

1 teaspoon olive oil1/2 cup onion, chopped1/2 cup chopped fresh mushrooms1 cup chopped cashews1 tablespoon chopped fresh

1 3/4 cups chicken stock

1 cup long grain and wild rice mix

Directions

Heat oil in a skillet over medium heat. Saute onions until tender and translucent. Stir in mushrooms, and saute until soft. Add rosemary, and cook for 1 minute. Stir in cashews, and cook for 1 minute. Transfer to a medium saucepan.

Pour in chicken stock, and stir in rice. Cover, and bring to a boil. Reduce heat, and simmer until water is absorbed. Remove from heat, and let stand for 5 minutes. Stuff into the cavity of a small roasting chicken.

Savory Vegetable Stuffing Bake

Ingredients

1/4 pound bulk pork sausage1 large onion, chopped1/2 teaspoon dried thyme leaves, crushed

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)

1 (8 ounce) can stewed tomatoes 2 cups frozen vegetable combination (broccoli, corn, red pepper)

3 cups Pepperidge Farm® Herb Seasoned Stuffing

Directions

Cook the sausage, onion and thyme in a 12-inch skillet over medium-high heat until the sausage is browned, stirring frequently to break up the meat. Pour off any fat.

Stir the soup, tomatoes and vegetables in the skillet. Heat to a boil. Remove the skillet from the heat. Add the stuffing and stir lightly to coat. Spoon into a 1 1/2-quart casserole.

Bake at 350 degrees F. for 30 minutes or until it's hot and bubbling.

Thanksgiving Stuffing

Ingredients

- 1 1/2 pounds ground sage pork sausage
- 4 onions, chopped
- 2 stalks celery, chopped
- 6 cups crumbled cornbread
- 6 cups cubed soft white bread
- 1 cup chicken broth
- 2 eggs, lightly beaten
- 2 teaspoons poultry seasoning
- 1 teaspoon steak sauce
- 1 tablespoon salt

Directions

Place the sausage in a skillet over medium heat. Cook, breaking sausage apart with a fork, until evenly brown. Set aside, reserving pan drippings.

Mix onions and celery into skillet, and cook in the pan drippings until browned. Drain remaining drippings.

In a large bowl, toss together the sausage, onions and celery, cornbread, white bread, broth, and eggs. Mix in poultry seasoning, steak sauce, and salt. Stuff turkey just before roasting.

Sausage and Cranberry Stuffing

Ingredients

1 (1 pound) package Bob
EvansB® Sage Sausage Roll
1/2 cup butter
6 celery stalks, finely diced
2 medium onions, finely diced
1 (12 ounce) package herb flavor
stuffing mix
1 cup dried cranberries
1 teaspoon salt
2 (14.5 ounce) cans chicken broth

Directions

In large skillet, crumble and cook sausage until browned. Remove from pan. In same skillet melt butter over medium heat. Saute celery and onions until softened, about 5 minutes. In a large bowl, combine celery, onions, sausage, stuffing mix, cranberries and salt. Add the broth and stir until well combined. If desired, loosely stuff some of the mixture into a turkey just before roasting. Place the rest of stuffing mix into a casserole dish. Cover and bake in a 325 F. oven for 1 hour or until hot.

Apple-Raisin Stuffing

Ingredients

1/4 cup butter
1 stalk celery, chopped
1 small onion, chopped
1 (10.5 ounce) can Campbell's®
Condensed Chicken Broth
4 cups Pepperidge Farm® Herb
Seasoned Stuffing
1 medium apple, cored and
chopped
1/4 cup raisins
1/4 teaspoon ground cinnamon

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the celery and onion and cook until tender, stirring occasionally. Add the broth and heat to a boil. Remove the skillet from the heat. Add the stuffing, apples, raisins and cinnamon and mix lightly. Spoon the stuffing mixture into a 1 1/2-quart casserole.

Bake at 350 degrees F for 25 minutes or until the stuffing is hot.

Turkey and Stuffing Pie

Ingredients

3 cups prepared stuffing 2 cups cubed cooked turkey 1 cup shredded Swiss cheese 3 eggs 1/2 cup milk

Directions

Press stuffing onto the bottom and up the sides of a well-greased 9-in. pie plate. Top with turkey and cheese. Beat eggs and milk; pour over cheese. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand 5-10 minutes before serving.

Turkey 'n Stuffing Bake

Ingredients

peas, thawed

3 cups stuffing
1 (6 ounce) can French fried
onions
1 (10.75 ounce) can condensed
cream of celery soup
3/4 cup milk
1 1/2 cups cooked turkey, cubed
1 (10 ounce) package frozen green

Directions

Combine stuffing and 1/2 can onions. Spoon stuffing mixture into a 9 inch shallow baking dish. Press stuffing across bottom and up sides of dish to form a shell.

Combine undiluted soup, milk, turkey, and peas; pour into stuffing shell.

Bake, covered, at 350 degrees F (175 degrees C) for 30 minutes. Top with remaining onions. Bake, uncovered, 5 minutes longer. Serve hot.

Apple and Pecan Stuffing

Ingredients	Directions

Chicken with Stuffing

Ingredients

stuffing mix

4 (4 ounce) boneless, skinless chicken breast halves 1 (10.75 ounce) can condensed cream of chicken soup, undiluted 1 1/4 cups water 1/4 cup butter or margarine, melted 1 (6 ounce) package corn bread

Directions

Place chicken in a greased slow cooker. Top with soup. In a bowl, combine the water, butter and stuffing mix; spoon over the chicken. Cover and cook on low for 4 hours or until chicken juices run clear.

Tom Szaller's Great Pan or Bird Stuffing

Ingredients

6 ounces sliced bacon 1 pound ground pork sausage 1 1/2 pounds sweet onions, peeled and chopped 2 green bell peppers, chopped 2 red bell peppers, chopped 1 cup fresh mushrooms, sliced 1/2 cup butter 1 tablespoon ground black pepper 2 tablespoons celery salt 1 tablespoon seasoning salt 2 1/2 tablespoons poultry seasoning 1 tablespoon dried basil 2 tablespoons garlic powder 4 cups water

3 (1 pound) loaves white bread,

torn into pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place sausage in a large Dutch oven. Cook over medium high heat, stirring to crumble, until evenly brown. Drain.

Add the bacon to the sausage along with the onions, green bell peppers, red bell peppers, mushrooms, butter, pepper, celery salt, seasoning salt, poultry seasoning, basil, garlic powder and water. Bring to a boil; cook and stir 10 to 20 minutes, until the vegetables are soft.

Gradually place the bread into the mixture, thoroughly blending until all pieces are coated. Transfer to a large baking dish or two medium baking dishes.

Bake in the preheated oven 40 to 60 minutes, or until the top begins to brown.

Cajun Turkey Stuffing

Ingredients

5 quarts chicken broth 10 cups uncooked white rice 1 1/2 cups chopped celery 1 1/2 cups chopped onion, divided

- 1 tablespoon garlic, minced
- 1 pound bulk pork sausage
- 1 pound ground beef
- 1 tablespoon dried thyme
- 1 tablespoon dried parsley
- 1 tablespoon dried oregano

Directions

Place the chicken broth, rice, celery, and 1 cup of chopped onion into a large pot. Bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, 20 to 25 minutes.

Meanwhile, place the remaining 1/2 cup of onion into a large skillet along with the garlic, pork sausage, and ground beef. Cook and stir over medium-high heat until the meat is brown and crumbly; pour off excess grease, then stir the meat into the cooked rice along with the thyme, parsley, and oregano. Stir well.

Pork Tenderloin with Stuffing

Ingredients

4 celery ribs, chopped
1 small onion, chopped
2 tablespoons butter
6 cups cubed day-old bread
1/2 teaspoon salt
1/4 teaspoon pepper
2 (1 pound) pork tenderloins
2 tablespoons vegetable oil

Directions

In a small skillet, saute celery and onion in butter until tender. In a bowl, combine the bread cubes, celery mixture, salt and pepper; set aside.

Cut a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom. Open tenderloins so they lie flat; cover with plastic wrap. Flatten to 1/2-in. thickness. In a large skillet, brown pork in oil on both sides over medium-high heat.

Spoon stuffing onto one tenderloin. Top with the second tenderloin; tie with kitchen string. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer inserted into meat reads 160 degrees F. Let stand for 5 minutes before slicing.

Turkey Stuffing Roll-Ups

Ingredients

1 (6 ounce) package stuffing mix* 1 (10.75 ounce) can condensed cream of chicken soup, undiluted 3/4 cup milk

1 pound sliced deli smoked turkey 1 (2.8 ounce) can French-fried onions, crushed

Directions

Prepare stuffing mix according to package directions. Meanwhile, in a bowl, combine soup and milk; set aside. Spoon about 1/4 cup stuffing onto each turkey slice. Roll up and place in a greased 13-in. x 9-in. x 2-in. baking dish. Pour soup mixture over roll-ups. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with onions. Bake 5 minutes longer or until heated through.

Dutch Potato Stuffing

Ingredients

1 (7.6 ounce) package dry potatoflakes2 stalks celery, chopped2 medium yellow onions, chopped3 eggs8 slices bread, toasted

1/2 cup butter salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Prepare mashed potatoes according to package directions. Set aside.

Melt butter in a large skillet over medium heat. Add onion and celery, and cook, stirring until tender. Stir celery and onion into the mashed potatoes, then mix in the eggs. Break the toasted bread into small pieces, and stir into the potatoes. Season with salt and pepper, and transfer to an 11x7 inch baking dish.

Bake for 45 minutes in the preheated oven, until heated through, and the top is golden. More butter, salt and pepper may be sprinkled over the top if desired.

Rice Stuffing with Apples, Herbs, and Bacon

Ingredients

3 1/2 cups water, divided
1 1/2 cups low fat, low sodium
chicken broth
1 cup uncooked wild rice
1/3 pound bacon
3 cups diced onions
3 cups diced celery
1 tablespoon water
1 cup uncooked long-grain white rice
1 3/4 cups currants
3/4 cup dried cherries
3/4 cup dried cranberries

1/2 ounce dried apricots

parsley

1 cup diced, unpeeled apples

1/2 cup chopped Italian flat leaf

6 tablespoons dried mixed herbs

Directions

In a medium saucepan over medium heat, bring 1 1/2 cups water and the chicken broth to a boil. Stir in wild rice. Cover, reduce heat, and simmer 45 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Reserving drippings, drain bacon, crumble, and set aside.

In the skillet with the reserved bacon drippings, saute onions and celery with 1 tablespoon water. Cook until very soft, about 20 minutes.

Stir remaining water, white rice, currants, cherries, cranberries, apricots, and apples into the wild rice. Continue cooking 20 minutes, or until wild rice and white rice are tender.

In a large bowl, mix the bacon and the onion mixture into the rice mixture. Season with the Italian parsley and dried mixed herbs.

Sausage Stuffing

Ingredients

1 pound breakfast sausage 3/4 cup chopped onion 1 1/2 cups finely diced celery 3/4 cup margarine, melted 8 cups white bread cubes 3 teaspoons poultry seasoning 1/4 teaspoon ground black pepper

Directions

Cook sausage. Drain.

Melt margarine. Add enough to sausage drippings to make 1 cup.

Saute; onions and celery in margarine/dripping mixture until onion is tender. DO NOT BROWN. Stir in about 1/3 bread cubes. Put in big bowl and add remaining bread cubes, poultry seasoning, and pepper. Watch your hands, it's hot. Mix well.

Stuff turkey. You can also omit the sausage, increase the bread cubes to 9 cups, and add a teaspoon or two of salt. You can also add apples, giblets, oysters, etc. This recipe is very adaptable. When cooking extra in the oven, place the stuffing in a buttered casserole dish, and place in a pan of hot water. Cover, and baste with turkey drippings occasionally. It comes out really good.

Chicken Stuffing Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

- 1 cup milk
- 1 (6 ounce) package stuffing mix 2 cups cubed cooked chicken breast
- 2 cups fresh broccoli florets, cooked
- 2 celery ribs, finely chopped 1 1/2 cups shredded Swiss cheese, divided

Directions

In a large bowl, combine soup and milk until blended. Add the stuffing mix with contents of seasoning packet, chicken, broccoli, celery and 1 cup cheese. Transfer to greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375 degrees F for 20 minutes or until heated through. Sprinkle with remaining cheese; bake 5 minutes longer or until cheese is melted.