

Traditional Stuffing Magic for Thanksgiving Dinner

The first step to great stuffing is choosing high quality bread. Right about mid-November I purchase three loaves of sliced wild yeast sourdough and one dark brown pumpernickel loaf. I set the slices on the oven racks at 175° - 250° for 20 minutes or so until crisp, not browned (stay in the kitchen, check so you don't burn the bread), break them into pieces and store them in the freezer until the Wednesday before Thanksgiving.

Ingredients

3 loaves high quality sourdough
1 loaf of your favorite dark bread such as pumpernickel
3 - 4 eggs
1 - 2 sticks of butter
1 - 2 C celery chopped small
Garlic - optional, you decide on how much
3 small/medium onions chopped fine and sautéed in butter or your favorite oil
3 - 4 T Bell's seasoning, a blend of rosemary, oregano, sage, ginger, marjoram, thyme and pepper
2 C boiling hot water and 1 - 2 T Better than Bouillion turkey paste
salt (or not) & pepper to taste

Put it together! You choose quantities. The consistency and aroma will guide you.

In a giant bowl, or two large ones, place the dried **bread** pieces.

Chop **onions** into small pieces, no larger than a half inch. Sauté onions in olive oil. I use three types --red, yellow or white and sweet-- because each onion variety offers a unique health benefit.

Garlic is optional. If you like garlic, peel, chop, or squeeze in a garlic press, allow to rest 10 minutes, and add to sauteed onions.

Add raw **eggs**, **sautéed onions**, **chopped celery** (I do not sauté the celery) to the bread. Mix.

Now add the spices and mix.

Add chunks of butter.

Add the turkey bouillion to 2 C hot water & stir; pour/stir half of it over stuffing, gently mix. Continue to add the liquid until you're pleased with readiness to turn into balls.

Form into balls (golf ball size for children, tennis ball size for adults) and place in caserole dishes prepped with parchment paper or lightly oiled bottom and sides. Cover lightly with foil.

Bake at 350° a half hour or so. Keep an eye on it. After 20 minutes, remove the foil and continue baking for another 10 minutes to crisp the outside. Times are approximate. The outside should be crispy, the insides moist and steaming.