

Momma G's Stuffing

Prep time: 2 hours

Yield: enough for two 25 lb turkeys

Ingredients:

- 2 loaves white bread, cut into cubes
- 1 ¼ lb salted butter (3 sticks of butter)
- 1 qt. Chicken stock
- 2 bunches of celery, chopped
- 2 onions, chopped
- 6 apples chopped into ½ " size pieces
- 2 cups pignoli nuts (pine nuts)
- 5 eggs; whisked
- 2 cups raisins; golden or brown
- 2 lbs. Jones bulk sausage, cooked
- Liver from the turkey cavity
- Bell's All Natural Poultry Seasoning, salt & pepper

Recipe:

- In a frying pan, cook sausage over medium heat until no longer pink; breaking up into small pieces; set aside when done
- In a large frying pan sauté onions, celery and liver in the butter; sauté until tender
- Remove the liver and smash up with a fork into a paté consistency
- In a small skillet sauté pignoli nuts until golden; careful not to burn
- Place the bread cubes in a very large bowl, then add chicken stock as needed to lightly wet bread
- Add ALL INGREDIENTS to the bread cubes; including the oils & butter from the sauté pans
- Get in there and mix thoroughly with your hands
- Add poultry seasoning, salt, and pepper to taste; mix again
- At this point the stuffing will be at room temperature
- Rinse out turkey cavity with cold water
- Loosely scoop stuffing into turkey cavity and truss
- Any extra stuffing can be placed in the neck cavity and/or a casserole dish

Important Notes:

- NEVER stuff a turkey the night before!
- Always stuff the turkey just before putting it in the oven. You can, however, make the stuffing the night before and refrigerate it until you're ready to roast the turkey. Be sure to let the turkey and the stuffing rest at room temperature **one hour** before stuffing.