

Loosli Family Thanksgiving Turkey Dressing

Ingredients:

- 1 cup oleo (I use butter) you can tell this is a really old recipe now
- 1 cup chopped onion
- 1-1/2 cups chopped celery
- 2 or 3-14 ounce cans chicken broth
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1-1/2 teaspoons RUBBED ground sage
- 12 cups dried bread cubes
- Giblets, chopped (optional), I never use them

Instructions:

Saute the onion, celery, giblets, salt, pepper, and sage in a small skillet. Combine this mixture with the rest of the ingredients in a large bowl. Add more liquid if the mixture is too dry. Bake covered in a greased pan at 350 degrees for 30-45 minutes or until heated through. I have cooked this in my slow cooker on low as well.