

# Thanksgiving Turkey Dressing by Food Storage Moms

## Ingredients:

1 cup butter

3/4 cups chopped onions

1-1/2 cups chopped celery leaves and all

1 teaspoon salt

1/2 teaspoon pepper

1-1/2 teaspoons GROUND sage (not rubbed)

12 cups of dried bread cubes

3 cans (14-ounces each) chicken broth, add water if needed for a moister dressing

## Instructions:

Melt the butter in a frying pan, add the celery, onions, and spices and cook until tender. Grab a large stainless-steel bowl and combine all of the ingredients, add water if you like your stuffing a little moister. Bake at 350 degrees in a greased covered casserole dish until heated thoroughly. I put mine in a large greased slow cooker and put it on low to heat it through.