

Traditional Turkey Stuffing

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Thanksgiving dinner is only as good as the turkey. Make yours a success with this traditional recipe for roasted turkey with stuffing.

Ingredients:

- 1 stick unsalted butter
- 1 large onion, diced
- 1 apple, peeled, diced
- 2 stalks celery, sliced
- 1 teaspoon dried sage
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 large loaf freshly baked white bread, torn into 1-inch pieces
- 1 cup hot chicken broth
- ½ cup raisins
- 1 (12-pound) turkey

Directions:

- 1) Melt butter in a large skillet over medium. Add onion and cook until translucent, stirring occasionally, about 3 minutes. Add apple, celery, sage, salt, and pepper; cook until softened, about 3 minutes, stirring.
- 2) Transfer to a large mixing bowl; add remaining ingredients and mix well. Stuff inside turkey, or bake alone, covered, at 350°F for 45 minutes.