

A JOCK'S GUIDE

Episode 3: Turkey Stuffing

Source: Mom

Ingredients:

Poultry seasoning

½ an onion

5 or 6 large celery stalks

Butter

Stale bread of any kind, broken into bite size pieces

Directions:

1. Melt 2 tablespoons of butter and 2 tsp of poultry seasoning in a large saucepan
2. Chop onion and celery and add to saucepan.
3. Cook at a medium heat until onions and celery become cooked thoroughly (they start to appear clear)
4. Break the bread into small bite size pieces and add to the saucepan.
5. Mix until bread is completely moist with stuffing mixture.
6. Place stuffing in the major orifices of the turkey. (Blech!)
7. Cook your turkey and the stuffing will automatically be ready when you're turkey is!

