

GREAT HARVEST STUFFING RECIPE

12-16 pound Turkey

1 loaf of Great Harvest Stuffing Bread

1 stick or 1/2 cup of Sweet Cream Butter

1 1/2- 2cups Chicken Broth or water reserved from Giblets

Slice the loaf into 2" cubes and store in a brown paper bag. 3-4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200°). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or gilet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Mix well. Place stuffing inside of turkey cavity or in a casserole dish and bake as normal.