

Donald's mom's turkey stuffing

Ingredients:

- 2 medium onions (Approximately 3/4 lb, 350g)
- 1 lb (450g) bulk sausage meat
- 12 cups of cubed bread (may be mixed types of bread, save your bread crusts and heels / ends throughout the year)
 - takes approximately one, two pound loaf of bread
 - 6 cups of dried bread cubes and crumbs
 - make up with 6 cups of fresh bread, cubed, depending on how many dried bread cubes you have
- 1 cup of boiling water
- 2 tablespoons chicken soup base (double the suggested amount on the package for 1 cup of water)
- 1 to 2 teaspoons savoury, to taste
- Beyond the scope of this recipe: Turkey or chicken, and related ingredients

Equipment:

- Cutting board
- Kitchen knife
- Microwave safe cooking vessel
- Microwave oven
- Kettle, or other method to boil water
- Measuring cup
- Mixing spoon(s)
- Gauze bag
- Meat thermometer
- Oven proof baking vessel for extra stuffing which does not fit in the cavity of the turkey (or chicken(s))
- Oven (conventional or convection, sized and set appropriately to cooking your turkey or chicken, which is beyond the scope of this recipe)
 - Beyond the scope of this recipe: Related equipment to roast / cook turkey or chicken

How to make:

- If not done in advance:
 - Optionally, collect bread crumbs, stale bread (of your choice, including a variety of breads) prior to making the stuffing
 - Cube up to approximately 1-1/3 loaf of bread slices to produce roughly 1/4" to 1/2" cubes, to produce six cups of dried bread cubes
 - Air-dry bread cubes on a tray, or on a try in an oven or toaster oven, low heat
- Clean and chop onions somewhat finely
- Break up bulk sausage meat
- Mix onion and sausage meat in a microwave safe cooking vessel
- Cook in microwave oven until meat is cooked, and onions are clear (approximately 10 to 12 minutes in a 1200 watt microwave oven)
 - breadk up meat part way through cooking
- Add fresh bread cubes
- Add chicken soup base
- Add savoury to taste
- Add 1 cup boiling water

- Mix all together thoroughly with mixing spoon(s) or clean hands
- Add dry bread crumbs to mix
- Mix thoroughly
- Place gauze bag inside turkey cavity (go directly to next step if cooking under turkey pieces)
- Fill gauze bag with stuffing / dressing, and bake the rest alongside the turkey in an oven proof baking vessel
 - Cook your turkey, the how-to of which is beyond the scope of this recipe
- Stuffing is cooked when internal temperature is 165F / 74C