

# Turkey Stuffing – Annabel Taylor

---

1 loaf bread, pulled into crumbs  
1 c sliced mushrooms  
1 c sliced celery  
½ c chopped apple  
½ c chopped onion  
¼ c parsley  
½ c butter  
½ t salt  
1/8 t pepper  
½ - 1 t sage, rosemary or thyme OR 1-2 t poultry seasoning  
1 c chicken stock (optional)

1. Melt butter in a large frypan and sauté all vegetables and apple until wilted.
2. Add to bread crumbs in a large bowl and mix in seasonings.
3. Stuff turkey and truss snugly OR bake in a casserole.
4. If baking in a casserole, add one cup chicken stock for moisture.