

Lt. Brad Hutchings Stuffing Recipe

Celery, small bunch

Green peppers, 2 large

Vidalia onion, 1 large

Bell Seasoning

Garlic Powder or fresh garlic

Mrs. Dash

Pepperidge Farm Stuffing, 2 bags

Large can of chicken or turkey broth

Mix 3 tablespoons butter (melted) with finely chopped celery, green peppers and 2/3 of the Vidalia onion. Heat on medium until translucent or soft, add some garlic powder, pepper, and 1/2 teaspoon Bell Seasoning. Mix well and cook until soft. Be careful not to burn.

Fry sausage and grind up as small as possible. Drain excess grease. Mix with above and set aside.

Empty stuffing into large mixing bowl, substituting the broth for your water, and mix combination into your stuffing. Sprinkle 1/2 tablespoon Bell seasoning, salt, pepper into your celery mixture. Add stuffing and mix well. Spoon into a baking dish and bake at 350 for 45 minutes to 1 hour.

For a great taste addition, take a little of the juice from the turkey drippings and spread out evenly with a baster over the stuffing half way through cooking.