



Mashed Potato Stuffing

SERVINGS: 10-12

COOKING TIME: APPROX. 1 HOUR

Ingredients:

1 pound high-quality white bread -- sliced	6 tablespoons bacon grease or butter
milk or water -- for soaking	2 cups onion -- finely chopped
4 pounds potatoes	2 cups celery -- finely chopped
6 tablespoons butter -- softened	2 eggs -- lightly beaten
2 teaspoons salt	1 handful celery leaves -- chopped
1 cup hot milk	1/2 cup parsley -- chopped



Directions:

1. Soak the bread slices in a deep bowl of milk or water for 15 minutes. Lift them out by the handful and squeeze the liquid out. Tear the bread into small pieces.
2. Peel the potatoes, cover with salted water, bring to a boil and cook for about 20 minutes. Drain. Then add the butter, salt and hot milk, and whip to mashed consistency.
3. Melt the bacon grease in a large skillet, add the onion and celery, and sauté until soft. Stir in the squeezed bread, then combine with mashed potatoes.
4. Add eggs, celery, parsley and pepper.
5. Put mixture into buttered casserole dish. Cover with foil, and bake for 30 or 40 minutes in a 350-degree oven. Baste with turkey drippings, if desired.

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