



Stuffing

This stuffing is SO good that whenever turkey is served, we will double this recipe. One batch goes into the turkey, and the other is baked in loaf pans. (also, perfect for the vegetarian at the table!) The recipe I'm sharing below is enough to fill an 18 lb turkey.

Ingredients:

2-3 sliced challahs
2 onions, diced
4 stalks of celery, diced
2 carrots, grated
1 green pepper, diced
8 mushrooms, sliced
2 cloves of garlic, minced
Salt, pepper, granulated garlic, dried minced onion
2 C tomato juice

Directions:

1. Preheat oven to 425. In a single layer, toast challah for 5 minutes. Turn and toast for another 30 seconds. Watch the time on this. You don't want the challah to burn! Let the challah cool and then cut into cubs/chunks.
2. Sauté all of the vegetables until softened. Add seasonings to the vegetable mix.
3. Combine challah with vegetables and tomato juice. Stuff turkey and bake. If you are making a second batch, pour mixture into loaf pans and bake for 30 minutes at 350.