

Stuffing

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I have no idea on the points as I have never measured out the entire amount (and it's different every time!) I would estimate 16 points for 3/4 cup. This is NOT WW FRIENDLY, but it is my Mom's recipe and I won't change it for the world. I get it once a year, and I am happy to take the points ☐

- 2 cups diced celery
- 1 1/2 cups diced onion
- 1 package bacon (I use 12 oz center cut, diced small)
- 1 pound bulk pork sausage (in the roll)
- 2-3 loaves cheap white bread
- Chicken broth
- Poultry seasoning (Bell's brand if it is available in your area)
- Salt and pepper to taste
- 3 eggs

1. In a large skillet, sauté onion, celery, bacon and sausage until meat is cooked through and celery and onions are tender.
2. Let cool a bit-you will need to be able to mix with your hands.
3. In a large bowl or pot, start ripping bread in small pieces-start with a 1/2 loaf. Add in some of the meat mixture-don't drain the grease, add it in. Add in an egg and some broth, salt and pepper and a generous amount of poultry seasoning. Mix well with your hands. Keeping adding more bread, more veggie/meat mixture, broth, egg

and seasonings. Once you use all the meat mixture, you can adjust and use more bread, etc into it is the desired consistency. Not too dry, not too wet. I like to let it sit in fridge overnight and then stuff the turkey right before roasting. If you do not want to stuff the bird, you can bake in a casserole covered with foil until internal temperature reaches 165