

Here's my favorite recipe for Thanksgiving Stuffing!

VEGETABLE STUFFING

Ingredients

1 large loaf bread
½ large bag carrots, pared and cut up
1 head of celery, cut up
1 ½ large white onion, cut up
1 cup parsley sprigs
4 sticks butter or margarine
2 tsp. salt
6-8 tsp dried tarragon
4-5 tsp dried thyme

Directions:

Tear two slices bread into blender container. Cover; blend at medium speed until coarsely crumbed. Empty the bread into a large mixing bowl. Repeat process with remaining bread. Set aside.

Put some of the carrots, celery, onion, and parsley into blender container. Add water just to cover. Cover; blend at medium speed just until vegetables are chopped. Drain thoroughly in colander. Repeat until all the vegetables are chopped.

Heat butter in large skillet. Add chopped vegetables, 1 tsp. salt, tarragon, and thyme. Cook over medium heat, stirring occasionally, for 3 minutes or until vegetables are soft.

Add vegetable mixture to bread crumbs; mix well.

Put stuffing into covered casserole. Bake in oven with turkey during last 30 minutes of roasting.

This will make 1 nice sized casserole dish.