

# Meats-Poultry-Game

## Fancy Turkey Stuffing

### Ingredients:

1 8-12 lb turkey  
4 Gillian's French rolls diced into 2" pieces  
1 lb of ground sausage  
1/2 cup diced celery  
1/2 cup diced onion  
3 tlbs of butter  
2 1/2 tlbs of G.F. poultry seasoning  
1 cup of chicken stock  
1/2 cup of raisins (optional)

### Instructions:

In a saute pan add 3 tlbs of butter, onions and celery. Cook over medium heat until transparent. Set aside and cool. In a mixing bowl add G.F. bread, poultry seasoning and chopped parsley, mix thoroughly. Next, mix in the celery and onions and slowly add the chicken stock to reach the desired texture, do not over pour. Then stuff your bird, remembering to cook the turkey slowly @ 275, if you have time, so it can retain all it's natural juices. Also cover the bird for the first hour so it won't get too brown on top. If you like a sweeter stuffing add raisins. Happy Thanksgiving, remember to check all ingredient labels as they can change quickly and without notice. Prep Time: 30 minutes Serves 6-8 people

When you order from Gillian's,  
know that we guarantee our product will arrive fresh and to your satisfaction.  
Please call us at 781-586-0086 if you have any questions.  
[www.gilliansfoods.com](http://www.gilliansfoods.com)

©2005 Gillian's Foods, All Rights Reserved.