



TURKEY STUFFING RECIPE

- 12 -16 pound Turkey
- 1 loaf of Great Harvest Stuffing Bread
- 1 stick or $\frac{1}{2}$ cup of Sweet Cream Butter
- $1\frac{1}{2}$ - 2 cups Chicken Broth or water reserved from giblets



Slice the loaf into 2" cubes and store in a brown paper bag for 3-4 days before preparing stuffing (or you can dry in the oven for 3 hours at 200°). Place cubes in a large bowl and add in 1 stick of butter that has been cut into small pieces. Add enough chicken broth or giblet water to moisten cubes. (Optional: add chopped walnuts or dried cranberries for a mouth-watering feast.) Place stuffing inside of turkey cavity and bake as normal.

Great Harvest Bread Co.® Recipe



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