



Stuffing recipes from readers

What follows are stuffing recipes solicited from our readers:

SAUSAGE NUT STUFFING

Recipe courtesy of Arlene Ward, owner of Adventures in Cooking in Wayne

1 cup brown rice
1 pound Tobin's First Prize sausage meat
1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup green pepper finely chopped
4 ounces chopped mushrooms
1/2 cup walnuts

Salt and pepper to taste
 Cook the brown rice as directed on package, and if very starchy, rinse and drain. Transfer to a large bowl.

In an 11-inch skillet sauté the sausage meat, breaking up any large lumps with a wooden spoon. Cook with the lid on for a short time to develop some liquid.

When the sausage meat is cooked, transfer it with a slotted spoon to the rice.

Sauté the onion, celery, green pepper and mushrooms in the sausage fat, until limp and cooked. Transfer all the mixture, including some or all of the fat, to the rice mixture. Add the walnuts and check for salt and pepper. Mix thoroughly. The dressing is ready for any poultry from hens to turkeys.

ROASTED WINTER VEGETABLE STUFFING

Recipe courtesy of Arlene Ward, owner of Adventures in Cooking in Wayne

3 large carrots, peeled and cut into 1/2-inch-thick rounds
2 large parsnips, peeled and cut into 1/2-inch-thick rounds
1 large celery root (1-1/4 pounds), pared and cut into 1/2-inch cubes
1 large onion, cut into 6 wedges
3 tablespoons vegetable oil

Salt and freshly ground black pepper to taste
1 pound firm white sandwich bread, cut into 1/2-inch cubes, dried overnight or in the oven
2 large eggs, beaten
1/3 cup fresh parsley
2 teaspoons poultry seasoning (recipe follows)
1-1/2 cups turkey stock, as needed

Preheat the oven to 450 degrees. Place the carrots, parsnips, celery root and onion in a large rimmed baking sheet. Drizzle with the oil and mix to coat the vegetables. Season with salt and pepper. Roast, stirring the vegetables often, until they are tender and nicely browned, about 40 minutes. Transfer to a bowl and let cool. On a work surface, roughly chop the vegetables.

Transfer the roasted vegetables to a large bowl. Mix in the bread cubes, eggs, parsley and poultry seasoning. Season with 1 teaspoon salt and 1/2 teaspoon pepper. Gradually stir in enough broth to moisten the stuffing without making it soggy. Use as a stuffing or spread in a buttered casserole dish, cover and bake as a side dish.

Homemade Poultry Seasoning:

Mix 1 teaspoon each dried rosemary, dried crumbled sage, dried marjoram, dried thyme, and celery salt, 1/4 teaspoon freshly ground black pepper, and 1 well-crumbled bay leaf. Crush together in a mortar and pestle or in a mini food processor.

TURKEY DRESSING

Recipe courtesy of Viola Edwards of Elmwood Park

This amount of dressing works for a 20-pound turkey.

1-1/2 loaves white bread
5 to 6 stalks celery, chopped
4 onions

Chicken broth, enough to make the bread moist

Ground sage
Dried or fresh rosemary
Poultry seasoning
Pinch of ground cloves
Pinch of ground allspice
Olive oil, for sautéing
 Toast the bread first and then cut it into cubes.

Sauté the onions and celery in olive oil until soft.

Mix the ingredients together and pour into a casserole dish. Bake for 35 minutes, or until the bread is soft.

TURKEY STUFFING

Recipe courtesy Carole Benson of Englewood

2 large onions, chopped
3 cups celery, chopped
1 stick butter or margarine
7 eggs
2 one-pound bags cubed Arnold Seasoned Stuffing Mix
1 small carrot, grated
Peel of one orange, finely grated
2 14-ounce cans chicken broth

Parsley
 Hard boil 4 eggs. Let them cool and finely chop them in a blender. Sauté the onions and celery in the butter. These two steps can be done the day before.

Add the sautéed onions and celery to the stuffing mix. Add blended hard boiled eggs. Add the carrots, orange peel and parsley.

Add chicken broth. Add enough to moisten the mixture, but make sure to not make it soggy. Stuff the bird or cook stuffing separately in an oven-proof dish with the lid or covered with foil.

BREAD STUFFING

Recipe courtesy Nita Gottesman of Teaneck

1 large packaged loaf of sliced white bread
1 teaspoon ground black pepper

4 teaspoon coarse salt
1 teaspoon thyme
1 teaspoon marjoram
1 teaspoon sage
1 teaspoon rosemary
4 teaspoons poultry seasoning
2 chopped onions
4 stalks celery, chopped
Several teaspoons parsley, preferably fresh
2 cups raisins
1 cup safflower or canola oil
1/2 cup orange juice
Hot water

You can substitute other bread you may have especially leftover staple bread. Don't be afraid to mix different breads together.

Combine bread, seasonings, vegetables and raisins. I often prepare this the night before and add the wet ingredients in the morning just before cooking to avoid bacteria growth. Slowly add oil, tossing until blended. Add orange juice and mix. Add a little hot water for more moist

stuffing.

You can vary the recipe by eliminating or adding herbs or by adding mushrooms sautéed with some of the oil. You can fill the turkey cavities with the stuffing, or put it in a covered casserole, drizzling a little oil over the top. Bake at 350 degrees for about 1 hour.

SAVORY SIMPLE STUFFING

Recipe courtesy of Edward Goldman of Clifton

1 box of matzos
2 large onions
1 clove garlic, finely chopped
1 pound sliced mushrooms, rinsed and dried
5 celery stalks, finely chopped
5 scallions, finely chopped
2 cubes onion soup
Kosher salt
Freshly ground pepper
Extra virgin olive oil

Put the box of matzos into a large mixing bowl. Crush up

matzos into small pieces 2. Boil water. When it boils, pour over matzoh pieces until they are saturated 3. Gently squeeze out excess water.

Sauté 2 large onions, 1 clove garlic, 1 pound mushrooms, chopped celery and chopped scallions in olive oil until softened. Sprinkle liberally and to taste with kosher salt and freshly ground pepper.

Take 2 onion soup bouillon cubes and dissolve in 1 cup of water.

Mix onion soup mixture with the sautéed vegetables in the pan.

Turn off the flame.

Pour vegetables and liquid from pan over matzo and mix gently but well.

Bake in greased pan, covered for 30 minutes; uncover and cook until lightly browned on top.

Note: Cooking time is always approximate since ovens are not uniform.