



## Classic Stuffing

### Ingredients

- 1 large sweet yellow onion, chopped
- 5 stalks celery, chopped
- 1 large, fresh garlic clove, crushed
- 1 cube butter
- Sage or Poultry seasoning
- 2 packages Hamburger buns, chopped into bite size pieces



### Directions

- Sauté the onions, celery and garlic in the butter until tender.
- Add the Sage or Poultry seasoning to taste. I like a ton of flavor in mine, so I start with a full tablespoon.
- Toss the butter mixture with the hamburger bun pieces.
- Stuff the bird.
- Take the remaining dressing and place it in a buttered casserole dish. While the bird is cooking, take out some of the drippings and baste the dressing with it.
- Once the turkey is done, remove from oven.
- Take just enough broth to make the pan dressing moist and toss it in the buttered dish.
- Place in the oven and bake until golden and crunchy.
- Take the stuffing out of the bird and place in a large bowl. Add the pan dressing and toss together.

### Variations

- Use cornbread for an added texture
- Add toasted pecans
- Add dried cranberries

[www.epicdelights.com](http://www.epicdelights.com)