

MakeAhead Stuffing

Savannah · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

16

Description

This is a delicious makeahead stuffing recipe that can be made up to 3 days before you need it. Just mix the stuffing ingredients together and store in the fridge, freeing up time and reducing stress on Thanksgiving Day when you're dealing with all the other prep.

Ingredients

- 1 cup butter - 2 cups chopped onion - 2 cups chopped celery - 16 cups dry bread crumbs - 1 tablespoon salt - 2 teaspoons poultry seasoning - ½ teaspoon ground black pepper - ½ teaspoon dried thyme - ½ teaspoon dried sage - 2 cups chicken broth
- or as needed

Instructions

1. Gather all ingredients. Allrecipes/Victoria Jempty Melt butter in a large
2. deep skillet over medium heat. Allrecipes/Victoria Jempty Add onion and celery; cook and stir until tender
3. about 10 minutes. Allrecipes/Victoria Jempty Stir in bread crumbs
4. salt
5. poultry seasoning
6. pepper
7. thyme
8. and sage until well mixed. Allrecipes/Victoria Jempty Stir in enough chicken broth to moisten.
Allrecipes/Victoria Jempty Remove from the heat and let cool to room temperature. Spoon into large resealable bags and refrigerate for up to 3 days. Allrecipes/Victoria Jempty To Bake: Place stuffing in the cavity of your turkey and cook according to the recipe you're following
9. baking any extra in a casserole dish alongside. To bake all stuffing outside of the turkey
10. bake in greased casserole dishes in an oven preheated to 350 degrees F (175 degrees C) for about 45 minutes.