

# Herbed Stuffing

vegetarian/vegan options; serves 6-8

4 ounces **Organic Valley** butter, unsalted  
1 medium yellow onion, diced  
4-5 ribs of celery, chopped  
2 large garlic cloves  
1 teaspoon dried thyme  
1 teaspoon rubbed sage  
 $\frac{3}{4}$  teaspoon sea salt  
 $\frac{1}{2}$  teaspoon ground black pepper  
2 cups **Pacific** chicken broth  
12 ounces day old bread, cubed (about 7 cups)  
1 large egg, beaten

1. Preheat oven to 350° F.
2. Melt butter over medium heat. Sauté onion and celery until tender. Add garlic, thyme, sage, salt, and pepper to the pan and cook another minute. Pour in stock and bring to a gentle simmer.
3. Place bread cubes in a large bowl and pour in stock mixture. Fold until liquid absorbs into the bread, adding additional stock if needed. Adjust seasoning to taste.
4. Add in beaten egg and place mixture in a buttered 9 x 13 oven safe pan.
5. Bake uncovered for 25 minutes or until top is golden and crisp.

## Options

- *Vegetarian: substitute vegetarian broth.*
- *Vegan: substitute vegan butter and broth, omit egg.*
- *Add 4 bacon strips, chopped and cooked with onion mixture (in step 2).*

# Turkey Brine

gluten-free; makes about 1 gallon

1 gallon water  
2 pounds yellow onions, julienned  
 $\frac{3}{4}$  cup sea salt  
 $\frac{1}{2}$  cup **Wholesome!** brown sugar  
1 bulb garlic, peeled and halved  
4 **Frontier** bay leaves  
1 teaspoon black peppercorns

1. Combine all ingredients in a large pot and bring to a simmer.
2. Remove from heat and allow mixture to cool.
3. Place fresh or thawed turkey in a large container and submerge in brine. Use more brine as needed and allow to rest overnight in a refrigerator.
4. Remove and pat turkey dry; discard brine.

## Roasting Time at 325° F

	Unstuffed	Stuffed
8-12 pounds	2 $\frac{3}{4}$ - 3 hours	3 - 3 $\frac{1}{2}$ hours
12-14 pounds	3 - 3 $\frac{3}{4}$ hours	3 $\frac{1}{2}$ - 4 hours
14-18 pounds	3 $\frac{3}{4}$ - 4 $\frac{1}{4}$ hours	4 - 4 $\frac{1}{4}$ hours
18-24 pounds	4 $\frac{1}{4}$ - 5 hours	4 $\frac{1}{4}$ - 5 $\frac{1}{4}$ hours

*Roasting times are estimates; ensure safety by cooking to a minimum internal temperature of 165° F.*

