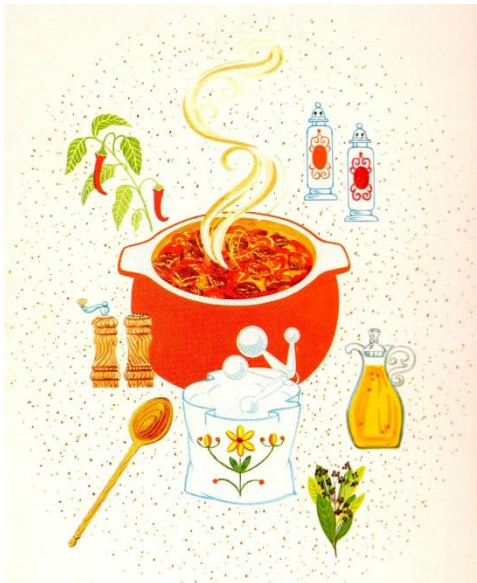


# WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



## Favourite Turkey Stuffing

- ½ cup onion flakes*
- ½ cup water*
- 2 tablespoons butter or margarine*
- 7 cups day-old bread cubes*
- ½ cup boiling water*
- 1 cup melted butter or margarine*
- 3 teaspoons ground sage*
- 1 teaspoon poultry seasoning*
- 1 teaspoon salt*
- 1 teaspoon celery salt*
- ½ teaspoon ground black pepper*

Combine onion flakes with water and set aside for 5 minutes to soften. Heat butter or margarine in a skillet. Add softened onion flakes and cook until tender but not browned, about 5 minutes. In a large bowl toss onion flakes together with bread cubes to mix well. In hot water combine remaining ingredients. Pour gradually over bread, tossing lightly while adding. If a more moist dressing is desired, add another  $\frac{1}{2}$  cup water.

**YIELD:** Approximately 8 cups stuffing.