

Maurer Dressing/Stuffing Recipe

Submitted by Paul Maurer

This will make enough Dressing/Stuffing for (8-10) people. I know this may sound like a lot, but it's really good and I have never had any issues getting folks to take some home and it can be frozen and micro-waved later. Since this is totally cooked when you are finished it makes the day of the feast a lot easier as it just has to be heated up and served. I usually make this a day or so in advance and just keep it in the refrigerator. Again the Microwave is a great tool. O-Yea this also goes great with a Pork Roast too.

Okay here is what you need to make the Dressing/Stuffing:

- Whole Small Chicken (I used a Purdue chicken last time), just find the smallest one you can
- 2-3 Loaves of bread, Could use more or less depends on size of chicken & how much broth
- 2-3 Sticks of celery, Chopped fine
- Large Onion (White or Yellow), Chopped Fine
- 3-4 Large Eggs
- Poultry Seasoning (It's a spice from your local store)
- 2 Sticks Real Butter (none of the Margarine stuff)
- Salt, Pepper and Sage

Directions:

- Take the whole chicken skin it as best you can, cut it up into smaller pieces and then place it in a Large Pot. Oh, yea also use the neck, liver, heart and gizzard if the chicken came with them. Add enough water just to cover the chicken parts, bring it to a simmer, reduce the heat and let simmer for about 2 hours until the meat is falling off the bones.
- At this time remove all bones and skin from the chicken and shred the chicken. Then add the chicken back into the pot of water you originally simmered it in.
- Add your finely chopped celery
- Add your finely chopped Onion
- Add 1 stick of butter
- Add about (2) tablespoons of Poultry Seasoning; Salt, Pepper and Sage to taste.
- Let this entire mixture simmer for about another hour or until the onions and celery are tender and all the flavors blend add the second stick of butter now and let simmer about another 20-30 minutes.
- While the final simmer is happening get a large roaster or some other pan to do the final mixing.
- Take the 2-3 loaves of bread (White or Potato bread is fine and the cheapest ones you can get) toast them, shred them and place in the roaster.
- Add the (2-3) Large Eggs to the Toast mixture and stir in.
- Take the broth mixture, hot off the stove and add to the bread and stir till it is all combined. Add Salt, Pepper, sage and Poultry seasoning again to taste. If the bread does not have enough water, you can add some additional hot water if you need to. Enjoy!