



SunKiSS Gardens

"Turkey Trio"

Sage, Thyme, & Parsley

We made a tasty herbed turkey this fall using parsley, sage, and thyme, but the whole bird was stuffed with several dozen herb sprigs – more than our small potted herbs are intended to produce. The recipe below takes advantage of the classic flavors that these herbs lend to stuffing and uses smaller herb quantities. Try it with your next poultry meal or play with other ways to use these "winter herbs" in stuffings and marinades.

Classic Herbed Stuffing

1 (1 pound) loaf crusty Italian
or French bread

4 T butter

2 onions, diced

2 celery stalks, diced

1/4 cup minced fresh parsley

1 T fresh sage, chopped

1 T fresh thyme

3/4 t salt

1/2 t ground black pepper

2 cups chicken broth

2 large eggs

Cut bread into ½-inch cubes and spread in a single layer on two large sheet pans. Let dry for a few hours or overnight. Adjust oven racks to lower- and upper-middle positions. Heat oven to 400°. Bake bread until golden, 12 to 15 minutes. Reduce heat to 350°.

Meanwhile, heat butter in a large skillet over medium-high heat. Add onions and celery; sauté until soft, 8 to 10 minutes. In a large bowl, mix bread, vegetables, and remaining ingredients. Turn into a greased 3-quart baking dish. Cover with foil and bake until steamy, 30 minutes. Remove foil; bake until crusty, 10 minutes longer. Serve immediately.

Adapted from *allrecipes.com*.

**For more recipes and other information,
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