

A Recipe from Yavapai Cowbelle Kitchens

Turkey Beef Stuffing

Courtesy of Patti Hughes, Dewey, AZ

3 lbs ground beef
1 lb pork sausage
2 Tablespoons salt
1 large onion, chopped
4 teaspoons "Accent"
5 stalks celery, chopped
1 teaspoon poultry seasoning
1/2 teaspoon pepper
1 teaspoon sage
30 slices of bread

Boil everything but bread in a large kettle, slowly for 1/2 hour. Add bread slowly while keeping ingredients boiling. Let stuffing cool completely before stuffing turkey, preferably, overnight. Stuff turkey and cook according to weight of turkey.

Note: This recipe has been handed down from my husband, Skeeter's grandmother, to his mother, Stella. It was passed to me and now to our children. It is the only type of stuffing we ever have.