

# Ice Family Stuffing

This is the stuffing that my grandmother (Edith Ice) made, and she taught my mom. It's classic, and when I serve this at Thanksgiving, people devour it.

The recipe is not exact because you can't screw it up. Use whatever bread you like (we use basic white or wheat.) Cut the onions and celery as large or small as you want. Make it to your taste, and it will become your family stuffing.

One last hint: use the biggest bowl you have because the bread likes to escape when stirring.

## Ingredients:

1 loaf white bread	Innards from the turkey
1 onion	½ cup butter (1 stick)
2 eggs	1 tsp. sage
3 stalks of celery	Salt and pepper (a pinch)

## Directions:

1. Put the innards in a small saucepan. Cover with water and simmer.
2. Chop up the onion and celery.
3. Put the onion, celery, butter, sage, and salt and pepper in a second saucepan. Add water to cover and simmer twenty minutes.
4. In a large bowl, tear up the loaf of bread into small pieces.
5. Add 2 eggs to the bread.
6. Pour the onion mixture over the bread and stir.
7. Add enough of the innards water for the bread to be moist.
8. Cook for thirty minutes at 350° in an ovenproof dish, or stuff the turkey.
9. Add pepper to taste (more is better.)

Recipe from Jennifer Vandenberg at [www.footleandgrok.com](http://www.footleandgrok.com)