



Yoder Turkey Dinner Dressing

2 ½ loaves day old bread, toasted and cubed

2 large onions, finely chopped

2 c. Diced celery

10 eggs, well beaten

1 can evaporated milk

Broth from giblets and small bits of turkey

Sauté onions and celery in ¼ cup oleo for a few minutes. After carving the turkey, the small bits of meat from the carcass may be added to the broth, eggs and evaporated milk and mixed well. It can be put into the blender. Mix all ingredients. Add more milk until almost soupy. Add salt and pepper. Bake at 350 ° for 1 hour or until done.

Notes: save the broth from the turkey roaster for gravy. The onions and celery may be chopped in a blender or food processor. The turkey skin and bones can be boiled for more broth.