

← Can't go WRONG  
Turkey Stuffing

Bertha's

10-12 potatoes (I cooked 14 sm potatoes  
for ten guests)

1 Egg

1 Bag seasoned stuffing mix (Mrs Wright's  
cubes) (Mrs Wright's  
safeway, etc)

Parsely (fresh or bottled)

Sage

BELL Seasoning

and Thyme & S

$\frac{1}{4}$  to  $\frac{1}{2}$  pound Hamburger meat

2 Very large yellow onions

salt & pepper

1 cube Butter or Margarine

→ and now a glass of wine  
for the Cook !!! & turn over



Boil potatoes and mash with a  
cube of butter or margarine ---  
you can do this a day before  
making dressing.

Put onions & bread crumbs (cubes)  
through grinder or food processor.

Onions should be ~~in~~ a watery  
pulp like form - chop bread  
cubes until a fine powder.

Add to mashed potatoes & also  
add seasonings, egg, meat etc.

Mix with ~~left~~!! hands -- best to  
use dish pan or large container.

I use about  $\frac{1}{2}$  cup of Bell seasoning  
 $\frac{1}{4}$  cup <sup>SAGE</sup> sage & Thyme.

If it doesn't turn out -- go to McDonalds!!