

## **Pineapple Stuffing**

½ pound margarine	2 20-ounce cans crushed
2 cups sugar	pineapple (drained)
8 eggs	10-15 slices bread

Melt margarine. Add sugar. Add beaten eggs. Add bread and pineapple. Stir until well blended. Put into greased 9x13" pan. Sprinkle top with cinnamon. Bake at 350°F one hour.

## **Old Fashioned Butter Dressing**

½ cup margarine	½ teaspoon pepper
1 cup finely chopped onion	1 teaspoon paprika
3 cups finely chopped celery	1 egg, slightly beaten
¾ cup chopped parsley	12 cups (about 12 slices) day old
½ teaspoon sage	bread cubes

Melt ½ cup margarine in skillet; sauté onion and celery until golden. Toss lightly with rest of ingredients in large bowl, just until well mixed. If too dry add 1 or 2 tablespoons milk. Makes about 12 cups.

## **Sausage Stuffing**

1 onion, finely chopped	10 slices white bread, cubed
5 tablespoons butter	1 cup Pepperidge Farm seasoned
¾ pound bulk sausage	cubed stuffing
2 stalks celery, finely chopped	

Sauté onions in butter until soft. In separate pan sauté sausage, crumbling with fork. Remove browned sausage from pan with slotted spoon and drain on paper towels. Discard drippings. Reserve sausage.

Add chopped celery to onion and continue cooking until celery is soft. Season to taste with salt and pepper. Moisten bread cubes with some heavy sprinkles of water and toss to distribute water evenly. Combine all ingredients. Check for seasoning and moistness. Stuffing should be thoroughly moist but not drippy. Place in bowl and cover with plastic wrap. Refrigerate until it's time to stuff turkey. Stuff loosely into body and neck cavities. Makes enough for a 12 pound turkey.