

Turkey Dressing

Stephen A. Broeker
11/25/2011

Ingredients

1 loaf sourdough bread, cut into 1-inch cubes
1 pound bacon, chopped
1 onion, chopped
1 head garlic, crushed
2 stalks celery, chopped
1 tablespoon thyme
1 quart chicken stock
Parmesan cheese, grated

Directions

Heat oven to 350 degrees F.

Sauté the chopped bacon and reserve the fat.

Sauté onions and garlic in some of the reserved bacon fat.

In a large mixing bowl, combine bread cubes and remaining bacon fat.
Then add the onion/garlic mixture, thyme, and celery.
Add the chicken stock.

Bake at 350 for at least 45 minutes.

Remove from the oven and sprinkle the parmesan cheese on top.