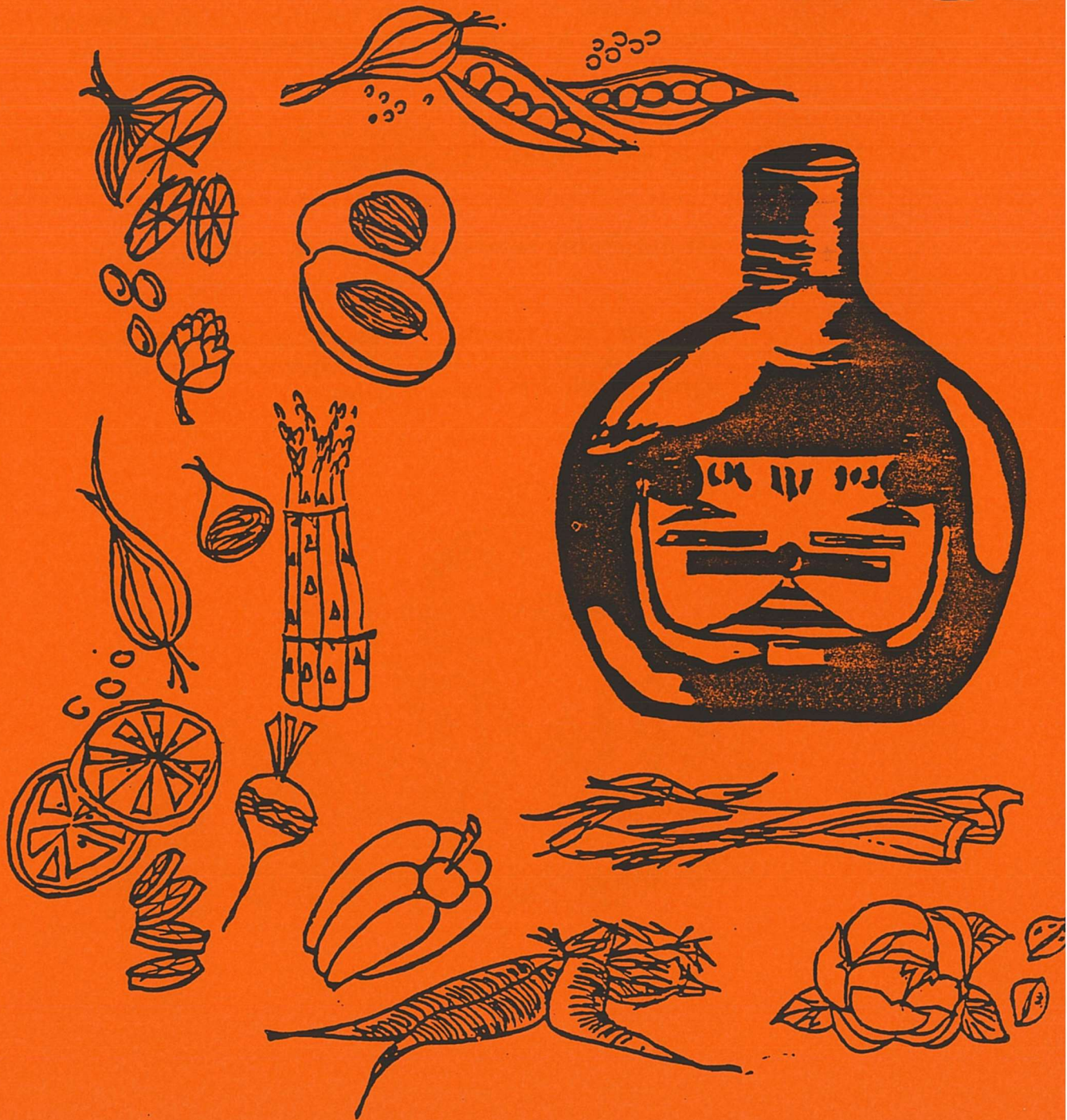


Stuffings Etc



CHESTNUT STUFFING

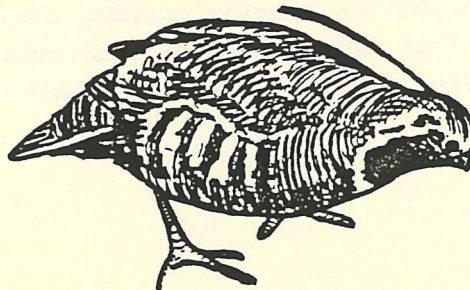
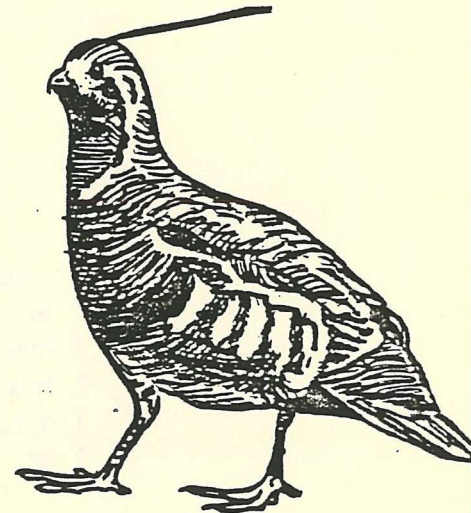
- 1/2 lb. chestnuts (1 cup boiled)
- 1 tbsp. butter or margerine
- 1/2 lb. pork sausage meat
- 1/4 cup minced onion
- 1/2 cup hot water
- 1 tsp. dried sage
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 cups toasted breadcrumbs
- 2 tbsp. sherry (optional)

Wash chestnuts; make long slit on both sides of each shell. Bake at 500 degrees for 15 minutes. Shell and skin nuts; then boil in salted water to cover, covered, for 20 minutes. Drain; chop medium fine. In butter in skillet, saute sausage meat and onion for about 10 minutes, or until sausage is cooked and onion is tender. Combine in hot water, sage, salt, pepper, crumbs and sherry. Then add chestnuts and sausage mixture. Stuff into neck cavity of wild turkey. Fill body cavity with any other desired stuffing.

APPLE RAISIN STUFFING

- 3 cups diced, pared cored cooking apples
- 1 cup light or dark raisins
- 1 cup minced onions
- 1 1/2 tsp. salt
- 7 cups day old bread crumbs
- 1/8 tsp. pepper
- 1/4 cup granulated sugar
- 3/4 cup melted butter or margerine

Combine all ingredients; mix well. Stuff neck and body cavity of mallard duck.



OLD-FASHIONED BREAD STUFFING

1 1/2 cups boiling water
1/2 to 3/4 cup butter or margerine
1/2 cup minced onion
1/4 tsp. pepper
1 tsp. poultry seasoning
1 tbsp. salt
1 tsp. pepper
4 qt. day old bread crumbs

Simmer celery in boiling water, covered, for 15 to 20 minutes, or until tender. Drain, reserving 1 cup liquid. Cook onions in butter over low heat until tender but not brown. In large bowl, combine seasonings, crumbs. Add celery, reserved liquid, onions; mix well with fork. Stuff neck and body cavity of wild turkey.

CORN STUFFING

3 cups diced celery
2 cups boiling water
2/3 cup minced onions
1/2 to 1 cup butter or margerine
1 tsp. dried sage
2 qts. day old bread crumbs
2 1/4 tsp. salt
3 tsp. pepper
3 12 oz. cans vacuum-packed whole kernel corn

Cook celery in boiling water, covered for 15 to 20 minutes, or until tender; drain. Saute onions in butter until transparent; add, with celery to the rest of the ingredients in a large bowl. Stuff neck and cavity of wild turkey.

WILD RICE AND GRAPES STUFFING

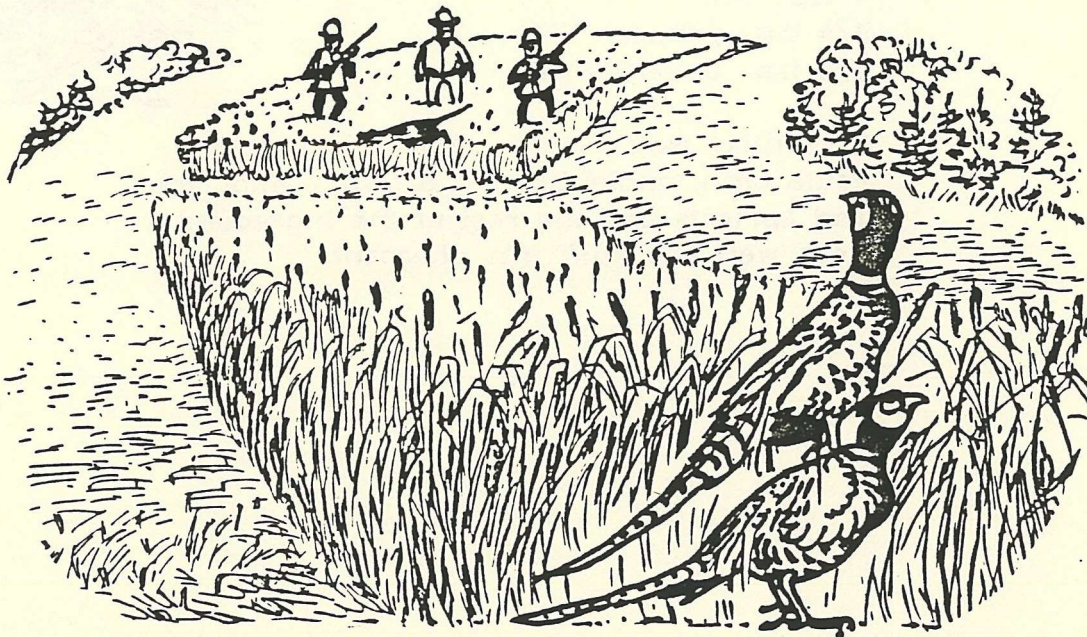
1/4 cup bacon fat or butter
2 minced medium onions
1/2 cup minced celery
1 cup seedless grapes
1/4 cup sherry
2 cups cooked wild rice

Saute onions in hot bacon fat until tender.
Add rest of ingredients and stuff into body
cavity of large pheasant.

BREAD STUFFING WITH MUSHROOMS

1 1/8 cups butter or margerine
3/4 cup minced onions
1/2 lb. sliced mushrooms, sauteed
4 1/2 qt. day old bread crumbs
1/4 cup diced celery
1 1/2 tsp. poultry seasoning
1/2 cup snipped parsley (optional)
1/4 tsp. pepper
2 1/4 tsp. salt

Sautee onions in hot butter until tender.
Combine the rest of the ingredients; add to the
onions; heat well without browning, stirring
frequently. Stuff neck and body cavity of
wild turkey.



APPLE PRUNE DRESSING

3 cups diced crustless bread
1/2 cup melted butter or drippings
1 cup cubed apples
3/4 cup chopped cooked prunes
1 teaspoon salt
1 teaspoon lemon juice
1/4 cup chopped nuts (optional)

Combine all of the above ingredients. This will be enough for 5 lbs. of bird.

CRAB MEAT DRESSING

1 can crab meat (6½ oz.)
2 slightly beaten eggs
2 teaspoons melted butter
1/2 cup chopped onion
1/2 cup chopped celery
1 cup bread crumbs

Flake crab meat and add eggs. Saute all other ingredients in melted butter. Combine with crab meat and season with salt and pepper. This will be enough for 1 small fowl.

BREAD STUFFING

1 1/2 qt. day-old bread crumbs
1/2 tsp. poultry seasoning
1 tsp. celery seed
1/8 tsp. pepper
3/4 tsp. salt
1/2 cup butter, margarine or salad oil
1/4 cup minced onion
3 tbsp. snipped parsley

Combine bread crumbs, poultry seasoning, celery seeds, pepper salt. In large skillet, melt butter. Add onion; simmer until tender but not browned. Add crumb mixture, parsley; heat well without browning, stirring often. Stuff neck and body cavity of pheasant or duck.

CELERY-OYSTER STUFFING

1 1/2 cups finely diced celery
1/2 cup chopped, drained, shucked
raw oysters
1/2 cup boiling water
2 cups day old bread crumbs
1/2 tsp. poultry seasoning
1 tsp. salt
1/4 tsp. pepper
1/4 cup minced onion
1/3 to 1/2 cup butter or margarine

Simmer celery in boiling water 15 to 20 minutes. Drain completely. In large bowl, combine bread crumbs with poultry seasoning, salt and pepper. Slowly cook onion in butter until tender, but not brown. Add, celery and oysters to crumbs. Stuff neck and body cavity of large pheasant.