



PEPPERIDGE FARM

FESTIVE STUFFING RECIPES



Just as the Pilgrims offered a wide variety of delicious foods on that first Thanksgiving Day, so can you serve a holiday dinner to delight your entire family.

This idea booklet suggests serving two or even three stuffings — to please different tastes. It's easier and more exciting than you first imagine.

The family favorite, perhaps Old Fashioned Stuffing or one of its variations, goes into the turkey body cavity, while another stuffing gets tucked into the neck opening. The third can be baked along in a casserole the last 30 minutes of roasting time. Drippings from the turkey can be spooned over this stuffing for added flavor.

And it's so easy with a choice of Pepperidge Farm® Stuffings now available.

Herb Seasoned Stuffing (in the 8-oz. or 1-lb. bag) is fine particles of premium bread flavored with a perfect blend of seven aromatic herbs and spices.

Cube Stuffing is bread with herbs baked into each loaf and then cut into cubes for you.

Corn Bread Stuffing is crumbled golden corn bread blended with subtle seasonings.

Stuffing served as a colorful side dish not only affords a flavor contrast to meats, fish and poultry, but also an interesting substitute for a starch in the menu. A gaily garnished casserole of stuffing with fruit, meat or vegetables added, brings color and zest to your family meals.

Like the Pilgrims be adventurous! Serve stuffing in new and unusual ways.



OLD FASHIONED STUFFING

- 1 lb. pkg. Pepperidge Farm
Herb Seasoned Stuffing
- $\frac{3}{4}$ cup chopped onion
- 1 cup chopped celery
- $\frac{1}{3}$ cup butter or margarine

Prepare stuffing according to package directions. Meanwhile, cook onions and celery in butter until soft, not browned. Combine with stuffing.

Stuff and truss turkey. Roast according to directions. Yield: Stuffing for 12-16 lb. turkey.

NOTES

- For a moist stuffing, add 1 beaten egg and additional liquid as desired.
- Favorite stuffing in turkey, chicken, fish, Cornish hen.
- There are many variations of this basic recipe. Several appear inside this folder. Try your choice in flank steak, pork shoulder, spareribs, veal birds.

VARIATIONS OF OLD FASHIONED STUFFING

Apple Raisin Stuffing

Use 1 chicken bouillon cube dissolved in water, to make stuffing. Add 1½ cups unpeeled, diced apple, ½ cup seedless raisins, ½ teaspoon poultry seasoning.

Apricot Sesame Stuffing

Rinse 1 cup dried apricots in hot water; drain; cut with scissors into thirds. Add to stuffing with 2 tablespoons sesame seeds, ¼ cup snipped parsley and ¼ teaspoon each of thyme, nutmeg and cloves.

Giblet Stuffing

Simmer turkey giblets with onion slices, celery stalk, parsley sprig, seasonings about 3½-4 hours. Drain; chop coarsely. Add to stuffing. Use broth in the gravy or to replace the water in stuffing.

Mushroom Stuffing

Cook 1 cup sliced mushrooms with onion and celery. Add to stuffing.

Nut Stuffing

Toast 1 to 1½ cups chopped nuts in butter before adding to stuffing. Almonds, Brazil nuts, chestnuts, filberts, macadamia nuts or walnuts may be used.

Parsley Stuffing

Add ½ cup chopped parsley to stuffing.

Raisin Stuffing

Soak 1 cup seedless raisins in hot water 10 minutes; drain; add to stuffing.

Water Chestnut Stuffing

Add 1 cup thinly sliced water chestnuts to stuffing.



CALICO CORN BREAD STUFFING

- 1 8 oz. pkg. Pepperidge Farm
Corn Bread Stuffing
- 1 cup chopped celery
- ½ cup chopped green pepper
- 2 tablespoons butter or margarine
- ¼ cup pimiento strips

Prepare stuffing according to package directions. Meanwhile sauté celery, green pepper in butter 5 minutes. Stir in pimiento strips. Combine with stuffing. Place in 1 quart casserole and bake, covered, last 30 minutes of roasting time.

Yield: 6 servings.

NOTES

- Double recipe to stuff 16 lb. turkey.
- Delicious served as side dish with baked ham, pork chops, chicken, spareribs.



HAM 'N' CORN STUFFING

- 1 8 oz. pkg. Pepperidge Farm
Herb Seasoned Stuffing
- 1 cup frozen whole kernel corn, defrosted
- 1 cup cooked, diced ham
- 2 tablespoons chopped chives, freeze-dried

Prepare stuffing according to package directions. Stir in corn, ham and chives. Place in 1½ quart casserole and bake, covered, last 30 minutes of roasting time.

Yield: 6 servings.

NOTES

- Double recipe for stuffing 16 lb. turkey.
- Serve on vegetable plate of Harvard beets, asparagus spears, buttered cauliflower.
- Use as stuffing in green peppers, acorn squash, eggplant.



HOLIDAY STUFFING

- 1 8 oz. pkg. Pepperidge Farm
Cube Stuffing
- 1 cup chopped onions
- 1 cup sliced mushrooms
- ½ cup chopped pecans
- ¼ cup butter or margarine
- 1 cup cranberries, cut in half
- 3 tablespoons sugar
- ½ cup chopped parsley

Prepare stuffing according to package directions. Meanwhile, sauté onions, mushrooms and pecans in butter 5 minutes. Combine cranberries and sugar. Add all ingredients to stuffing, stirring only to blend. Place in 1½ quart casserole and bake, covered, last 30 minutes of roasting time.

Yield: 6 servings.

NOTES

- Double recipe to stuff 16 lb. turkey.
- Delightful flavor complement to roast chicken, ham, pork, meat loaf.
- Tasty, colorful stuffing in crown roast of lamb.



PENNSYLVANIA DUTCH POTATO FILLING

- 2 cups hot mashed potatoes, seasoned
- $\frac{3}{4}$ cup chopped celery
- $\frac{1}{2}$ cup chopped onion
- 3 tablespoons butter or margarine
- 1 7 oz. pkg. Pepperidge Farm Cube Stuffing
- 1 egg, well beaten
- 1 tablespoon parsley
- $\frac{1}{2}$ teaspoon each poultry seasoning, thyme

Prepare mashed potatoes using fresh or instant potatoes. Cook celery and onion in butter until tender. Meanwhile, prepare cube stuffing according to package directions. Add egg, seasonings and mashed potatoes. Stir and place in $1\frac{1}{2}$ qt. casserole. Bake, covered, last 30 minutes of roasting time.

Yield: 6 servings.

NOTES

- Delicious, unusual stuffing for 5 lb. roast chicken.
- Use to stuff shoulder of veal or pork.



OYSTER STUFFING

- 1 1 lb. pkg. Pepperidge Farm Herb Seasoned Stuffing
- 1 quart oysters, drained, chopped
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup chopped onion
- $\frac{1}{2}$ cup butter or margarine
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon poultry seasoning

Prepare stuffing according to package directions, using oyster liquor. Cook oysters, celery and onions in butter 5 minutes. Add oyster mixture and seasoning to stuffing. Stuff and truss turkey.

Yield: Stuffing for 10-12 lb. turkey.

NOTE

- Deliciously different stuffing for whole fish, squab.



OLD SOUTH SAUSAGE STUFFING

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| 2 8 oz. pkgs. Pepperidge Farm Corn Bread Stuffing | $\frac{3}{4}$ cup chopped onion |
| 1 8 oz. pkg. Pepperidge Farm Herb Seasoned Stuffing | $\frac{1}{2}$ cup butter or margarine |
| 2 chicken bouillon cubes | 1 lb. sausage links, cut in quarters or 1 lb. sausage meat |
| $\frac{1}{2}$ cup chopped green pepper | 2 eggs, beaten |
| $\frac{1}{2}$ cup chopped celery | $\frac{3}{4}$ cup chopped pecans |
| | 1 teaspoon marjoram |
| | $\frac{1}{4}$ teaspoon pepper |

Prepare stuffings according to package directions using 2 cups water, bouillon cubes and $\frac{1}{2}$ lb. butter. Meanwhile, cook green pepper, celery and onions in butter until tender. Remove vegetables and brown sausage in same skillet. Combine all ingredients in large bowl. Stuff and truss 16-20 lb. turkey.

Yield: 12 cups stuffing.

NOTES

- Tasty side dish with baked ham.
- Use to stuff acorn squash, Bermuda onions, baked eggplant.
- Excellent stuffing in crown roast of pork.

Turkey Tips

1. Rinse poultry in cold water, pat dry.
2. Sprinkle salt lightly into neck and body cavity.
3. Refrigerate while preparing stuffing.
4. Allow 1 cup stuffing for each pound of ready-to-cook weight of bird.
5. Lightly spoon stuffing into both cavities using family favorite in body cavity and one of different flavor and texture in neck opening.
6. Close opening with skewers or lace with cord; tie drumsticks; skewer wings.
7. Place in shallow pan on rack and roast uncovered without water, at 325°F.
8. Allow 20 to 25 minutes per pound for small turkey (6 to 10 lbs.); 18 to 20 minutes per pound for medium sized turkey (10 to 16 lbs.); and 15 to 18 minutes per pound for larger turkey (18 to 25 lbs.).
9. Completely remove stuffing to hot serving dish. Refrigerate any leftover stuffing in dish — not in bird.



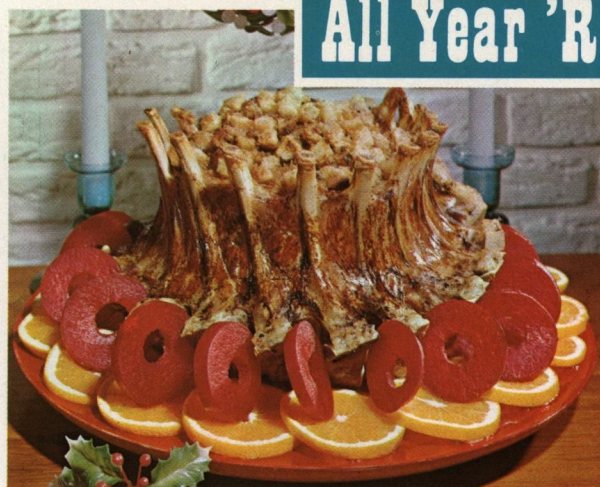
SHRIMP MEDITERRANEAN

- 2 lbs. fresh shrimp, deveined
- $\frac{1}{2}$ cup olive oil
- 3 cloves garlic, minced
- 2 teaspoons salt
- $\frac{1}{3}$ cup chopped parsley
- 1 8 oz. pkg. Pepperidge Farm Herb Seasoned Stuffing
- 1 can (3 ozs.) chopped mushrooms, drained
- 1 cup liquid
- $\frac{1}{4}$ lb. butter

Arrange shrimp on shallow baking pan. Combine oil, garlic, salt and parsley; sprinkle over shrimp. Broil 4" from source of heat for about 5 minutes on each side.

Meanwhile, prepare stuffing according to package directions, using liquid from mushrooms plus enough water to measure 1 cup. Add mushrooms. Divide stuffing evenly on 6 scallop shells or small casserole dishes. Top with broiled shrimp. Bake in hot oven until stuffing is heated through, about 5 minutes.

Yield: 6 servings.



STUFFED CROWN ROAST OF PORK

Have the butcher prepare a "crown" of pork, allowing 1 to 2 chops per serving. Season with salt and pepper; wrap bone ends in aluminum foil to prevent charring.

Place in roasting pan on rack and roast, uncovered at 325°F., allowing 30 to 35 minutes per pound.

One hour before roast is done fill center of crown with mince meat stuffing.

MINCE MEAT STUFFING

Prepare 1 package PEPPERIDGE FARM cube stuffing according to package directions. Add 1 jar (1 lb. 2 oz.) prepared mince meat; toss lightly.

All Year 'Round Favorites



BEEF ROULADES CONTINENTAL

- 1 $\frac{1}{2}$ lbs. thinly sliced round steak
- 1 $\frac{1}{2}$ cups Pepperidge Farm Herb Seasoned Stuffing
- $\frac{1}{4}$ cup finely chopped celery
- $\frac{1}{4}$ cup minced onion
- 2 tablespoons shortening
- 1 can (10 $\frac{3}{4}$ ozs.) Campbell's Tomato Soup
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ teaspoon oregano, crushed
- 1 small clove garlic, minced

Pound beef and cut into 6 long pieces. Combine stuffing, celery and onion; place in center of each piece beef; roll up and fasten with skewers. In skillet, brown beef in shortening; pour off fat. Add remaining ingredients. Simmer, covered, 1 $\frac{1}{2}$ hours or until tender, stirring occasionally. Serve with cooked zucchini squash.

Yield: 6 servings.



STUFFED PORK CHOPS

- 8 $\frac{3}{4}$ " pork loin chops
- 1 cup chopped onion
- 1 cup chopped celery
- 1 7 oz. pkg. Pepperidge Farm Cube Stuffing
- $\frac{1}{4}$ teaspoon each of salt, pepper, thyme, sage
- $\frac{1}{4}$ cup snipped parsley

Brown chops lightly in hot fat trimmed from chops. Remove chops from skillet; add onion and celery and cook until tender.

Prepare cube stuffing according to package directions. Combine with cooked vegetables and seasonings.

Place a chop, fat edge up, at each end of a 10" x 5" x 3" loaf pan. Alternate stuffing and chops. Insert skewers through chops and stuffing. Bake at 325°F. 1 hour or until done.

Serve with baked acorn squash halves filled with hot, glazed onions.

Yield: 6-8 servings.