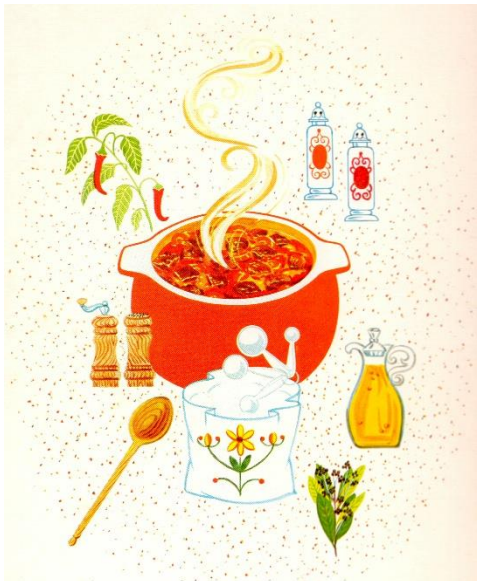


DES ARCHIVES, J'EN MANGE !

Revisiter les goûts d'autrefois



Favourite Turkey Stuffing

- 1/2 cup onion flakes*
- 1/2 cup water*
- 2 tablespoons butter or margarine*
- 7 cups day-old bread cubes*
- 1/2 cup boiling water*
- 1 cup melted butter or margarine*
- 3 teaspoons ground sage*
- 1 teaspoon poultry seasoning*
- 1 teaspoon salt*
- 1 teaspoon celery salt*
- 1/2 teaspoon ground black pepper*

Combine onion flakes with water and set aside for 5 minutes to soften. Heat butter or margarine in a skillet. Add softened onion flakes and cook until tender but not browned, about 5 minutes. In a large bowl toss onion flakes together with bread cubes to mix well. In hot water combine remaining ingredients. Pour gradually over bread, tossing lightly while adding. If a more moist dressing is desired, add another $\frac{1}{2}$ cup water.

YIELD: Approximately 8 cups stuffing.