

Joan,

Bob's meat stuffing has become a tradition in the Reedy household for Thanksgiving. Over the years I have made slight adjustments for taste and texture, but the basic ingredients pretty much remains the same. The basic recipe has ground meat, cracker or bread crumbs( I prefer unseasoned and add spices and seasoning separately), seasonings and lots of sherry through the cooking cycle of the stuffing. I usually prepare it the night before, in the frig overnight, then let it simmer and cook more the next day, letting it cool before going into the bird. The portions are equal amounts of ground meat and crumbs, with about 1/2 bottle of sherry used in the cooking process. For ground meat, best to go to butcher shop for best cuts of ground meat. I use either equal portions of lean ground beef (90%) lean, and ground pork. If you can get ground veal as well, I would then use equal portions of ground beef and ground veal with the ground pork ( 25%, 25%, 50%). Seasonings I use are poultry seasoning, sea salt, pepper, BeauMonde (celery salt ), garlic and onion powder. Lots of tasting along the way to get it to the texture and taste I like. Finished stuffing should be consistency similar to pate.

To start, in large 4 qt pot, cook down the ground meat, draining off most water/fat. Break up the meat while cooking to make it as fine as you can before adding crumbs. As the meat cooks down, I start adding my first round of seasonings and sherry to cook down. Now add the crumbs about a quarter of the amount at a time, mix into meat and add more sherry. Continue to cook down, and add more crumbs, sherry and seasonings over the next hour until you have the consistency and taste you want. Let it cool, store in frig overnight and rewarm in the pot the next morning. Continue to add a little more seasoning, crumbs and sherry through one cycle, stir well, once taste is where you want it, let it cool to room temperature before stuffing the turkey. Juices of turkey will soak into the stuffing while cooking and keep the stuffing from getting too dry.

For average size turkey portions for stuffing recipe are as follows:

3 lbs of ground meat

1 box or cracker meal/crumbs or unseasoned bread crumbs

1/2 - 1 bottle of sherry

Seasonings to taste- Poultry seasoning, Beau Monde, Garlic and Onion powder, sea salt, pepper

Enjoy,

Larry