

Grandma Bess' Stuffing Recipe

Revised 11-30-24

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*Relation to Andy and/or Flora Lehr

Ingredients

Cornbread	
Canned refrigerator biscuits	4 tubes
Chicken broth (not reduced sodium)	2 large cans
Celery	2 bunches
Yellow onions - large	2 or 3
Sage	
Salt	
pepper	
Eggs – large	6
Butter (not tub butter)	3 sticks
turkey giblets; turkey drumstick; or 3 or 4 chicken drumstick (legs)	

Directions

Three to Four days before Thanksgiving: (Set your phone alarm so you don't forget to do this.) Bake two batches of cornbread. I usually do two 9x9 brownie pans. I often use Jiffy mixes, but you can bake from scratch. Also bake 4 tubes of canned biscuits (not the Grands as they are a little greasy). After baking the cornbread and biscuits, place in a large mixing bowl and tear them up into little pieces. Several times a day until Thanksgiving, stir the mixture so that all the bread can become dried out. It's much easier to tear up the bread while it is soft, so don't put off tearing it up. I cover the mixing bowl with a dish towel and leave it on the cabinet so I can stir the bread crumbs whenever I go into the kitchen.

Thanksgiving morning: If you are baking the turkey, take the giblets and place them in a large saucepan with a stick of butter and fill the pan with water. Add the inner heart of the celery and the few leaves that are attached to the celery heart. Add sage, salt and pepper. (I never measure this, but I would guess (and I'm really guessing here) 2 teaspoons of sage, and ½ teaspoon of salt, and 1/4 teaspoon of pepper.) Cover and slow simmer for at least an hour. Taste the broth and add more sage if needed.

If you aren't baking the turkey, buy a turkey leg or a package of chicken legs and use that instead of the giblets. Basically, you are making a great broth to flavor the stuffing. If you don't want to do this step, you can use chicken broth instead of water, but you won't get the good flavor. Don't add the salt if you are using canned broth. If you are making your own broth, you only need one can of chicken broth.

In a large skillet, melt a stick of butter. Chop the celery and onions (I use a food processor or Ninja chopper). Stir and simmer onion/celery in butter until tender. Add liberal amounts of sage. Add more butter if it doesn't seem like one stick is enough.

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Once the broth is ready, take the meat off the legs/giblets (If using giblets, I never put in the liver) and finely chop it. Add the meat to the bread mixture and stir. Chop up the celery and leave that were cooked in the broth and add to the bread mixture and stir. Add the onions/celery/butter from the skillet to the bread mixture and stir. Next, add the broth to the bread mixture and stir well. The bread mixture should be wet and somewhat soupy at this point.

If it isn't wet enough, open a can of chicken broth and use a little of that. You can taste the mixture at this point to see if the dressing needs more sage, salt or pepper.

Preheat oven to 350°.

Crack the 6 eggs in a bowl and stir with a fork until somewhat mixed, but don't beat them. Pour the eggs into the wet bread mixture and stir well. You have to add the eggs last because pouring in the hot broth will cook the eggs.

Grease a 9x13 pan with butter. Add the stuffing to the pan and bake for an hour. If it appears that the stuffing is too dry, you can always pour a little of the canned broth over the top of it. Check it at 30 and 45 minutes. If the stuffing starts to get too brown around the edges, before an hour is up, check the middle and see if the stuffing is done. If the middle isn't set up yet, cut foil and place it around the edges of the pan to keep the stuffing from getting any browner.