

GIBLET DRESSING

- ~~1 turkey neck~~
- ~~1 " heart~~
- ~~1 " gizzard~~
- ~~3 cups boiling water~~
- ~~1 tsp salt~~
- 1/4 cup minced onion
- " " " celery leaves
- ~~1 turkey liver~~
- 1 cup onion
- 1 cup minced celery
- 1/2 cup butter
- 1 tsp sage
- 1/4 tsp savory
- 1/8 thyme
- 1 teas salt - pepper
- 8 cups bread crumbs

(Revised) 1990
add
mashed potatoes
omit all giblets
+ water to
moisten (1990)

Boil first 7 till tender, add chopped liver and boil 15 mins. Drain
Reserve stock for gravy. Chop meat off neck, saute onion, add
seasoning and crumbs. Add chopped meat and 1/4 cup stock.