



EVERYTHING HERBAL
by Cheryl Jabz

— www.EverythingHerbalbyCherylJabz.com —



Bubbie's Sage Stuffing

A THANKSGIVING MUST

INGREDIENTS

- 2–3 loaves white bread, torn into bite-size pieces
- Celery, chopped
- Onion, chopped
- Margarine
- Sage, to taste
- Salt, to taste
- Black pepper, to taste
- Turkey broth, as needed

DIRECTIONS

- 1 Tear the bread into bite-size pieces and place in a very large bowl.
- 2 Melt margarine in a large skillet over medium heat.
- 3 Add the chopped celery and onion. Sauté until tender and fragrant.
- 4 Pour the warm celery, onion, and margarine mixture over the bread.
- 5 Sprinkle generously with sage, salt, and black pepper.
- 6 Add turkey broth a little at a time, tossing gently, until the bread is evenly moistened (not soggy).
- 7 Taste and add additional sage, salt, or pepper as desired.
- 8 Transfer to a greased baking dish.
- 9 Bake at 350°F for about 30–40 minutes, until heated through and lightly golden on top.

DOWNLOAD THIS RECIPE!



Scan to visit
my website for
more herbal recipes
& inspiration!

Made with simple ingredients
and lots of love.

Bubbie's Sage Stuffing —
A Thanksgiving Must. 



BUBBIE'S NOTE

Every Thanksgiving & Christmas brings back the memories of my brother, sister & I sitting at the table helping mom make the stuffing for the turkey. Then as time went on, the memories of my 3 children sitting at the table breaking the bread into pieces for the stuffing. To this day we still sit at the table and break loaves of bread into small pieces for our Sage Stuffing.

