



EVERYTHING HERBAL
by Cheryl Jabz

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Mom'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 Toss everything together gently until the bread is evenly seasoned and lightly moistened with the margarine.
- 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.



BUBBIE'S NOTE

One of those treasured family recipes that belongs on the Thanksgiving table year after year. The aroma of sage, celery, and onion brings back memories before the first bite is even served.

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Made with simple ingredients and lots of love.

My Mom's Sage Stuffing — A Thanksgiving Must, shared in her loving memory. — Bubbie

