

Sage and Giblet Dressing

1 1/2 cups diced celery
1/2 cup chopped onion
1/4 cup melted butter
1 1/2 quarts dried bread cubes
1 teaspoon salt
1 teaspoon dried sage, crushed
1/2 teaspoon poultry seasoning
1/4 teaspoon pepper
Cooked giblets from turkey
Broth from cooking the giblets

Cook giblets, heart and neck in salted water until done. Save giblets and broth. Toss the heart and neck. You could feed the heart to a pet but NEVER give poultry with bones in it to a pet.

Sauté celery and onion in butter or margarine over medium heat until onion is transparent but not brown, stirring occasionally. Add seasonings and sauté just to warm them up. Combine with bread cubes, chopped cooked giblets and toss lightly. Add enough broth to moisten as desired. Add additional seasoning to taste. Place in shallow baking dish and cover with aluminum foil. Bake dressing at 350° for 25-30 minutes removing the foil for the last 10 minutes.