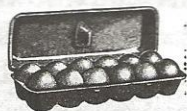




That Good Navy Chow!



Bread Dressing

Yield: Approx. 25 pounds

Portion: Approx. 4 ounces

Bread, day-old, cubed, 20 Pounds, (approx. 10 gallons)

Thyme, (approx. 1 tablespoon)

Sage, 1 Ounces, (approx. ½ cup)

Salt, 2 Ounces, (approx. ¼ cup)

Pepper, ½ Ounce, (approx. 1 ¾ tablespoons)

Onions, chopped, 1 Pound, (approx. 1 ½ pints)

Celery and celery tops, chopped, 5 Pounds (approx. 1 ¼ gallons)

Butter or other fat, melted, 1 Pound, 8 Ounces, (approx. 1 ½ pints)

Combine bread cubes, thyme, sage, salt and pepper.

Fry onions and celery in fat until clear. Add to bread. Mix lightly but thoroughly.

Place in greased baking pan. Brush with remaining fat.

Bake in moderate oven (350 ° F.) 1 hour.

Note.- 1. 4 pounds (1 gallon) dressing will stuff 1 (20 pound) turkey.

2. 1 pound (1 quart) dressing will stuff 1 (4 to 4½ pounds) roasting chicken.

3. 8 ounces parsley, minced, may be added.