

willie flocko's COUNTRY KITCHEN



SHELDON HEFNER'S TURKEY STUFFING

This is a recipe given to me a long time ago by former Moab resident and funeral director, Sheldon Hefner. He suggests that the stuffing be cooked in a covered dish rather than being used as a true "stuffing" inside the turkey.

Double recipe of corn bread on box
Bake & cool -- then crumble
1/2 stalk of celery -- grated with medium grater
2 large onions -- grated with medium grater
5 good sized carrots -- grated with medium grater
1 cube butter, melted
Poultry seasoning or sage
Pepper and salt
Add some water to moisten

Mix -- cook 45 minutes to one hour. Keep covered for steam.

VERY EXPENSIVE TURKEY STUFFING

1 fine young hen turkey
1 pound lean ham, diced
2 pounds of truffles
1/4 tsp. nutmeg
1/4 tsp. pepper
1 bay leaf, minced fine

Clean and prepare turkey for roasting. Put a saucepan on the fire and put in the diced ham. When hot add two pounds of the very best truffles and the grated nutmeg, the pepper and a minced bay leaf. Stir over the fire for about fifteen minutes. Then take off and let cool. When it is cold, stuff the place at the neck of the turkey whence you take the craw, and sew up and arrange as indicated for dressing a turkey. Stuff the body of the turkey with the remainder of the truffles and sew it up and truss it. Set it in the oven and roast. This is a very expensive dish.

Nuthin' but Stuffin'

With the holidays and especially **THANKSGIVING** fast approaching, we found these stuffing offerings from Bill, from the December 1993 issue of The Zephyr.

As Bill liked to say, "This be some good chewin."

PINYON NUT STUFFING

This is an excellent stuffing using our local pinyon nuts that are available this time of year.

1/2 cup butter
1 cup finely chopped shallots or finely cut green onions
1 1/2 T. dried tarragon or
3 T. fresh tarragon, finely cut
1 T. salt or to taste
1 1/2 tsp. freshly ground pepper
1/2 cup pinyon nuts
Additional melted butter, if needed
10 to 12 cups fine fresh bread crumbs

Melt the butter in a heavy skillet--a 12-inch one if possible. Add the shallots or green onions and the tarragon and allow to cook until the shallots are just wilted. Add the salt, pepper, pinyon nuts, and then additional butter as needed--I should say about 1/2 to 1 cup butter, depending on the amount the onion has absorbed. Finally add the crumbs and toss well. Taste the mixture and add more of any of the ingredients if required. A clove or two of garlic may also be added to the mixture.

This works equally well with duck, goose or turkey.



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THE BACKBONE #15



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But I am standing by
...pen in hand...JS**

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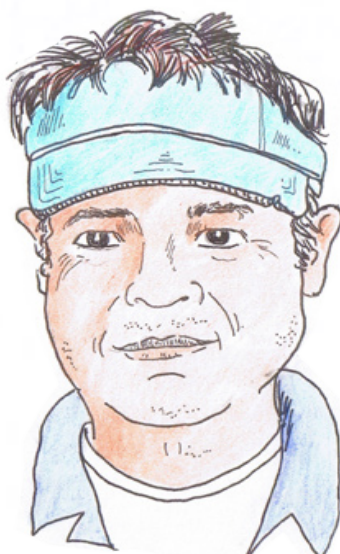
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THE BACKBONE #16



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