



MEMORY-MAKING RECIPE: Mashed Potato Stuffing

SERVES: a crowd

for more recipes + tradition
ideas, purchase the book
Memory-Making Mom!

INGREDIENTS:

5-7 pounds white potatoes, washed and
peeled

approximately 1 cup of milk (you need
enough to make a soupy consistency)

$\frac{1}{4}$ cup butter

salt and pepper to taste

$\frac{2}{3}$ cup dried bread cubes

2 cups white onions, diced

1 cup celery, diced

1 stick of butter ($\frac{1}{2}$ cup)

2 Tbsp fresh parsley, roughly chopped

DIRECTIONS:

Boil potatoes until soft. Then mash with enough milk,
butter, salt and pepper to make a soupy
consistency, around one cup liquid. They should be
more watery than typical mashed potatoes. Add

$\frac{2}{3}$ cup of dry bread cubes to potato mixture.

Sauté the onions and celery with 1 stick of butter.

Add parsley. Mix onions mixture to mashed potatoes.

Pour into a greased 9 x 13 pan. If you're making this
at Thanksgiving, pour a bit of the juices from your
your roast turkey on top of the casserole. Bake at
350° until brown, about 30-45 minutes.