Donald's mom's turkey stuffing

Ingredients:

- 2 medium onions (Approximately 3/4 lb, 350g)
- 1 lb (450g) bulk sausage meat
- 12 cups of cubed bread, preferably all dry (may be mixed types of bread, save your bread crusts and heels / ends throughout the year)
  - takes approximately one, two pound loaf of bread
  - may be made up by up to 6 cups of fresh bread
- 1 cup of boiling water
- 2 tablespoons chicken soup base (double the suggested amount on the package for 1 cup of water)
- 2 teaspoons savoury or to taste
- Beyond the scope of this recipe: Turkey or chicken, and related ingredients

Equipment:
- Cutting board
- Kitchen knife
- Microwave safe cooking vessel
- Microwave oven
- Kettle, or other method to boil water
- Measuring cup
- Mixing spoon(s)
- Gauze bag
- Meat thermometer
- Oven proof baking vessel for extra stuffing which does not fit in the cavity of the turkey (or chicken(s))
- Oven (conventional or convection, sized and set appropriately to cooking your turkey or chicken, which is beyond the scope of this recipe)
  - Beyond the scope of this recipe: Related equipment to roast / cook turkey or chicken

How to make:

- Optionally, collect bread crumbs, stale bread, bread crusts, etc. of your choice, including a variety of breads, prior to making the stuffing
- If an adequate amount of dried bread cubes have not been collected and/or prepared in advance:
  - Cube up to approximately 1-1/3 loaf of bread to produce roughly 1/4" to 1/2" cubes, to produce six cups of dried bread cubes
  - Air-dry bread cubes on a tray, or on a tray in an oven or toaster oven, low heat
- Clean and chop onions somewhat finely
- Break up bulk sausage meat
- Mix onion and sausage meat in a microwave safe cooking vessel
- Cook in microwave oven until meat is cooked, and onions are clear (approximately 10 to 12 minutes in a 1200 watt microwave oven)
  - Break up meat part way through cooking
  - Break up meat again at the end of cooking
- While cooking the sausage meat and onions, cube fresh bread to produce roughly 1/4" to 1/2"

cubes, to produce six cups of fresh bread cubes, and put aside
- As necessary or convenient, transfer cooked sausage and onions to a larger mixing vessel
- Add dry bread cubes to mixing vessel
- Add chicken soup base to mixing vessel
- Add savoury to taste to mixing vessel
- Add 1 cup boiling water to mixing vessel
- Mix all ingredients together thoroughly with mixing spoon(s) or clean hands
- Add fresh bread crumbs to mix
- Mix all ingredients together thoroughly with mixing spoon(s) or clean hands

Cooking the stuffing:

- If cooking in a turkey or chicken:
- Place gauze bag inside turkey cavity
- Fill gauze bag with stuffing / dressing, and bake the rest of the stuffing alongside the turkey in an oven proof baking vessel
  - Cook your turkey, the how-to of which is beyond the scope of this recipe

- If cooking separately from a turkey:
  - Fill gauze bag with stuffing
  - Place gauze bag of stuffing in an oven proof vessel
  - Recommendation to cook something like bacon-wrapped chicken or turkey pieces, on toothpicks, on top of the stuffing, at 300F

- Stuffing is cooked when internal temperature of the stuffing in the gauze bag is 165F / 74C