Bread Stuffing

3-4 loaves of white bread
water
insides of the turkey
2 bunches of celery
mushrooms (amount optional)
2 onions
2 tbsp butter
½ tsp sage
chicken broth (if needed)

Cut or break bread into pieces of about 1 inch square
and let sit over night to dry out.

Next day remove the insides of turkey
and boil them in water in 2/3 qt sauce pan about 20/30 minutes.
Remove insides for later use or discard.
Keep water and put aside.

Chop onion and celery and place into food processor until minced.
Saute onion, celery and mushrooms in melted butter
until heated through but do not brown.

Then pour the mixture over the dried out bread and spread sage over it.
Pour the reserved water slowly over the bread mixture.
Be careful not to pour too much water in.
Mixture thoroughly and taste for perfect stuffing.
In case you need more liquid pour chicken broth over bread-mixture –
if you need more spice, add more sage.

If not stuffed in turkey,
put in 9x13 pan
and bake in 350F for 45-60 minutes.