

Maxine's Turkey Stuffing

8-10 SERVINGS

- 1 bag turkey giblets
- 1 turkey neck
- 4 celery stalks, coarsely chopped, divided
- ½ cup celery leaves
- 3 sprigs flat-leaf parsley plus ½ cup leaves
- 8 black peppercorns
- 1 bay leaf
- 3 Tbsp. unsalted butter, cubed, plus more
- 1 lb. breakfast sausage, casing removed
- 1 12-oz. bag Pepperidge Farm Herb Seasoned Stuffing
- Kosher salt and freshly ground black pepper

Combine giblets (reserve liver), neck, 1 chopped celery stalk, celery leaves, parsley sprigs, peppercorns, and bay leaf in a large saucepan. Add 6 cups water; bring to a boil. Lower heat; simmer for 30 minutes. Add liver; simmer

*My mom, circa 1993.
She likes to stuff
the bird and make an extra
casserole's worth.*

until broth measures 4 cups, about 30 minutes longer. Strain; reserve broth. Pick meat from neck and chop giblets; set aside.

Preheat oven to 350°. Butter a 2-qt. baking dish. Cook sausage in a large skillet over medium heat until browned and cooked through, about 10 minutes. Chop parsley leaves and remaining celery in a processor. Add neck meat, giblets, and sausage; pulse just to combine. Transfer to a large bowl; add stuffing mix. Add turkey broth by ½ cupfuls, mixing until moist but not wet. Season with salt and pepper; transfer to prepared dish.

Cover dish with foil. Bake until heated through, about 40 minutes. Uncover; dot with butter and bake until browned, about 20 minutes longer.