



## T'giving Dressing



I bought a 4.75# split turkey. Only 7 of us and I don't want to deal with leftovers that just won't go away.

12 oz bag of Rustic Stuffing from Grand Central starts us off. To that I'm adding 6 slices of potato bread and 1/4 loaf of Whole Wheat Hazelnut Currant bread. Got the carbs covered.

I moisten it with 2 apples, different varieties complemented by a handful of raisins. Round out with Chanterelles and spice with fresh sage & rosemary, shallot and garlic.



Goes under the bird in the roasting pan. Doesn't make for a lot of drippings so the gravy has to stand on its own. Leads to a less "meaty" sauce. Simply sautee shitaki mushrooms and garlic in butter and set aside. Make a basic Bechamel white sauce, browning flour in yes more butter. Let it cool (very important) and *then* add the milk. Tamari, salt, & pepper to taste