**Roast Turkey & Stuffing
Yields 24 servings**

Celery 1 cup

Onions 1 cup

Butter 4 oz.

Water, Hot ½ cup

Chicken Broth 1 tsp.

Bread Cubes 1 lb.

Pepper ¾ tsp.

Poultry Seasoning 1 tsp.

Cranberries 1 cup

Thick Sliced Turkey 24 pieces

1. Wash vegetables thoroughly. Finely dice using a French knife and sanitized cutting board.
2. Melt butter in the oven. Heat vegetables with butter for 5 to 7 minutes at 350 degrees F.
3. Mix chicken base and hot water, and add to melted butter and vegetable mixture. Stir and heat to thoroughly dissolve base.
4. Mix bread cubes, seasoning and cranberries. Pour liquid mixture over bread crumbs and toss to mix.
5. Place 2 T of stuffing mixture on a slice of turkey. Fold the slice over the stuffing. Place in a baking pan. Add a little water to the pan. Bake at 325 degrees for 25 minutes.