

## Copycat White Castle Stuffing Recipe

by [AllFreeCopyCatRecipes.com](http://AllFreeCopyCatRecipes.com) Test Kitchen

**Makes:** 9 cups (enough for a 10 to 12-pound turkey)

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### Ingredients

- 10-12 White Castle® Sliders, no pickles
- 1½ cup celery, diced
- 1¼ teaspoon thyme, ground
- 1½ teaspoon sage, ground
- ¾ teaspoon black pepper, coarsely ground
- 1 cup chicken broth



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### Instructions

1. In a large mixing bowl, tear the Sliders into pieces and add diced celery and seasonings.
2. Toss and add chicken broth. Toss well.
3. Add ingredients to Casserole Dish, add an additional ¾ cup of chicken broth and bake at 350 degrees F for 35 minutes. Or stuff the ingredients into the cavity of the turkey before roasting and cook as you normally would.

### Editor's Note:

Allow 1 Slider for each pound of turkey, which will be equal to ¾ cup of stuffing per pound.

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