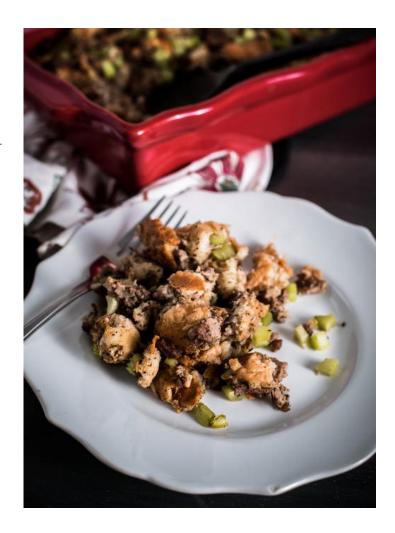
## **Copycat White Castle Stuffing Recipe**

by AllFreeCopyCatRecipes.com Test Kitchen

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

## Ingredients

- 10-12 White Castle® Sliders, no pickles
- 1½ cup celery, diced
- 11/4 teaspoon thyme, ground
- 11/2 teaspoon sage, ground
- 3/4 teaspoon black pepper, coarsely ground
- 1 cup chicken broth



## 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 3/4 cup of stuffing per pound.

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