

CHESTNUT MUSHROOM STUFFING

4 Medium onions, chopped
2 Cloves garlic, crushed
3 Stalks celery, chopped
_ C Butter
1 lb Fresh mushrooms
_ C Minced parsley
_ t Sage
_ t Thyme
1 C Melted butter
8 C Soft breadcrumbs
1 lb Peeled quartered chestnuts
1/4 C Dry sherry

Salt and pepper to taste

Stir fry onion, celery, and garlic in skillet until golden brown; add mushrooms, parsley, sage, thyme, salt and pepper and heat, stirring occasionally for 8-10 minutes. Mix with all other ingredients and use to stuff turkey.

Classic Chestnut Cuisine