



# Stuffing

While the turkey is the centerpiece of a memorable Thanksgiving dinner, a delicious stuffing is also an important part of your meal. Here, we're sharing a generations-old recipe for stuffing traditionally served at Amish weddings... and no, we are not apologizing that it includes real lard!

Serves 10–12 adults.

## Ingredients

- 16 cups bread cubes
- 1¼ sticks salted butter
- ¼ cup lard
- 2 eggs
- ¾ tablespoon salt
- 1 teaspoon black pepper
- 1½ cups celery (finely chopped in food processor)

## Instructions

1. Preheat your oven to 350°.
2. Melt the butter in a saucepan, then add the lard. Stir over low heat until the lard is fully melted, then remove it from the heat.
3. Put the bread cubes in a bowl, then pour about half of the lard mixture over the bread cubes. Gently mix them with a spatula until thoroughly combined.
4. Beat the eggs well and add the salt and pepper. Pour the eggs over the bread cubes and stir the mixture thoroughly.

5. Add the celery to the saucepan containing the remaining lard mixture. Put the saucepan back over medium heat, stirring frequently, until the celery is hot.
6. Let the celery cool, then stir it into the bread mixture.
7. Cook the stuffing at 350° in a covered baking dish, stirring occasionally, until it's hot throughout (about 30–45 minutes).
8. Gut essa, mein Freund! (Eat well, my friends!)
9. Store any leftovers in a covered container in the refrigerator for up to five days.

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