

Tada Bologna Stuffing

From the Kitchen of
Mom Tada

Everyone has a favorite turkey stuffing recipe, and Ken Tada insists his mother's is tops. For decades, the Tada table always included Bologna Stuffing – with an extra bowl in the freezer for other meals. “When I was a kid,” says Ken, “come Thanksgiving, it wasn't turkey I was hungry for, it was Mom's stuffing. When it came to leftovers, most think of turkey sandwiches – I want a chunk of stuffing squeezed between two slices of white bread with mayo!”

For years, Mom Tada made her stuffing solo. When she went to heaven, Kyoko handed down Ken's all-time favorite to me. She left a lot to guesswork! Her recipe is plain, but the textures, saltiness, and buttery flavor make it a winner!



Ingredients

1 box Cubbison's Stuffing
(2 pkg in box)

1/2 bag of Pepperidge Farm Herb
Seasoned Classic Stuffing

1 small package bologna, diced
into cubes

1 cup celery, chopped

1 cup onion, chopped

1/2 cup parsley, minced

1 can water chestnuts, sliced

Mushrooms, optional

2 eggs, beaten

Chicken broth

Directions

1. Sauté celery and onions in butter until soft.
2. Add bologna, parsley, water chestnuts, and mushrooms. Simmer over low heat, then let cool.
3. Add stuffing mixes, beaten eggs, and enough chicken broth to moisten.
4. Salt and pepper to taste.
5. Make certain you've got leftovers for sammies!