

## (1) BASIC MATZO STUFFING

¾ cup vegetable shortening or chicken fat	¾ teaspoon pepper
¾ cup minced onion	1 tablespoon paprika
10 matzos,* finely broken***	1 egg
1 teaspoon salt	1½ cans, (2 cups) condensed clear chicken soup* undiluted**

Saute onion in fat until tender but not browned. Add broken matzos and toast lightly. Combine seasonings, egg, and soup. Add to matzo mixture. Enough for a 10-12 lb. bird.

### VARIATIONS

**CELERY STUFFING:** Saute 1 cup diced celery with the onion.

**MUSHROOM STUFFING:** Saute 1 cup diced fresh mushrooms with the onion.

**NUT STUFFING:** Toast 1½ cups coarsely chopped nuts with the onion before adding matzo crumbs.

**GIBLET STUFFING:** Cook giblets in water until tender (2 to 3 hours). Mince and add to dressing.

**FRUIT STUFFING:** Add 1 jar stewed prunes,\* (20) drained, pitted, and chopped, plus 2 cups pared, diced apple and ½ cup raisins.

**\*\*NOTE:** This makes a dry dressing. If you prefer the moist type stuffing, increase the condensed chicken soup to 2 cans.

**\*\*\*7 cup matzo farfel\*** may be used instead.