

Forcemeat Turkey Dressing

Submitted by Becky

My mother, Carolyn, always made this dressing during the holidays, and now my sister has carried on the tradition. As a kid, I thought it was called "horse" meat, and I still call it that to this day, much to my family's chagrin.

Ingredients

- 3 small onions, diced
- 1 pound hamburger
- 1 pound sausage
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon thyme
- 1 teaspoon poultry seasoning
- 10-14 pieces dry bread
- 1 small turkey

Directions

1. Bring heart and liver out of turkey and cut up fine.
2. Crumble/mix all the meat, add onions and spices, cover with water until it just covers the mixture and boil all this together for one-half hour.
3. Soak about 10 slices of dry bread with water for a few minutes. Squeeze as dry as you can and drain off water. Keep a few dry pieces aside to add in later in case the dressing is too wet.
4. Mix the boiled meat mixture with the bread and seasonings and toss it all together.
5. Fill the turkey cavity loosely with the mixture and put the remaining in a 9x13 pan. If you don't want to stuff the turkey, you can put all the dressing in the pan.
6. If baking in a turkey, bake as directed.
7. When baking in the pan, bake at 350 degrees until golden brown. You can also broil at the end of the baking time to get the top nice and crispy.

