

## Dressing for Chicken or Turkey by Grant Grandma Fried

5 lbs.	7 lbs.	10 lbs.	13 lbs.	20 lbs.	26 lbs.
3/4 loaf of bread	1 loaf of bread	1-1/2 loaves of bread	2 loaves of bread	3 loaves of bread	4 loaves of bread
2 onions, chopped	3 onions, chopped	2-1/2 onions, chopped	3 onions, chopped	5 onions, chopped	6 onions chopped
2 small potatoes, cooked and mashed	3 small potatoes, cooked and mashed	3 potatoes, cooked and mashed	4 potatoes, cooked and mashed	6 potatoes, cooked and mashed	8 potatoes, cooked and mashed
1/4 lb. Butter, melted	1/2 lb. Butter, melted	1/2 lb. Butter, melted	3/4 lb. Butter, melted	1 lb. Butter, melted	1-1/2 lbs. butter, melted
3 eggs, whipped	4 eggs, whipped	5 eggs, whipped	8 eggs, whipped	12 eggs, whipped	16 eggs, whipped
I season my dressing with salt, freshly ground black pepper and poultry seasoning.	For more than 1/2 lb. of butter, I replace part of the butter with chicken stock. You can use more or less stock to your liking.	For 1/2 lb. Butter, use 1 stick butter and 1/2 cup stock	For 3/4 lb. Butter, use 1 stick butter and 1/2 cup stock	For 1 lb. Butter - use 2 sticks butter, 1 cup stock	For 1-1/2 lbs. butter, use 3 sticks butter plus 1-1/2 cups stock