

Sweet Potato Rice Stuffing

<https://moneysmartfamily.com/money-saving-tips/best-starchy-side-dishes/ - sweet-potato-stuffing>

This recipe has been in Annette's family for generations (Meola is her maiden name)

Ingredients:

1 Large Onion — diced small
3 Stalks Celery — Include leaves, chop fine
6 to 8 Slices of Bread — Torn in pieces (old bread ends work fine)
2 Carrots Diced Small
1 Large Sweet Potato — Steamed or baked or, 1 Can Sweet Potatoes (29 oz.) diced
save the juice
1 Egg
2 tsp Salt
1/2 tsp Pepper (or salt and pepper to taste)

Optional Ingredients

2 Potatoes — diced fine
1 cup Mushrooms

Directions:

Combine onion, celery, and carrots in a frying pan with juice from canned yams. Cook until tender. If using a fresh sweet potato, cook veggies in a little margarine, butter or oil — or steam them with water.

In a very large bowl combine the torn bread, diced sweet potato, egg and cooked veggies. You may need to add a little milk to moisten the mixture. If using canned yams, veggies will have plenty of juice to moisten the bread mixture. Stuff the main cavity and neck of the turkey or put in casserole and bake in the oven at 350° for 45 minutes.