**TURKEY DRESSING:** GRANNY GILTHORPE

2 QUARTS OF ONIONS CHOPPED

1 STALK OF CELERY CHOPPED

2 BUNCHES OF SHALLOTS

1 TBLS PARSELY CHOPPED

3 GARLIC CLOVES MINCED

2 GREEN PEPPERS CHOPPED

½ LB OF TURKEY FAT OR MARGARINE

3 LBS OF TURKEY GIZZARDS

2 LOAVES OF FRENCH BREAD GROUND

3 PINTS OF RAW OYSTERS

PUT GIZZARDS ON TO BOIL ( WHEN BOILED CHOP UP SMALL AND REMOVE GRISEL

MELT BUTTER OR TURKEY FAT,

 ADD ONIONS, COOK TIL TRANSPARENT THEN ADD CELERY, COOK TIL TRANSPARENT

ADD GREEN PEPPERS, COOK TIL TRANSPARENT, THEN ADD PARSELY, GARLIC, AND SHALLOTS

ADD CHOPPED GIZZARDS, AND LET SIMMER A WHILE

ADD BREAD CRUMBS, AND OYSTERS, AND GIZZARD WATER, TIL PROPER CONSISTENCY IS REACHED.

ADD OYSTERS LAST, TEST AND SEE IF NEEDS SALT.

STUFF YOUR TURKEY !!!!