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Make: Vickie's Old-Fashioned Sage Dressing



Sage stuffing is an all-time classic, and we can't think of a better version than the one Vickie makes every year. So warm, so savory...it's one of the best dressings we've ever had. Why limit yourself to making it on Thanksgiving too? Why not whip it up for a delicious side any night of the week?

Vickie's Old-Fashioned Sage Dressing

1 large loaf country white sandwich bread, torn into 1-inch pieces

1 c. butter

1 c. onion, chopped

1 c. celery, chopped

8 to 10 fresh sage leaves, chopped

5 T. fresh parsley, chopped

salt and pepper to taste

1-1/2 c. chicken broth

Dry torn bread overnight on a baking sheet. Melt butter in a large skillet over medium heat. Sauté onion and celery in butter until soft. In a large bowl, combine bread, onion mixture, sage, parsley, salt and pepper, gently tossing to make sure all of the bread is coated. Spoon dressing mixture into a 13"x9" baking pan; pour broth over mixture. Cover with aluminum foil and bake for 30 minutes, uncovering the last 10 minutes of cooking to let the bread crisp. Serves 8 to 10.

Want to see Jo Ann's favorite stuffing recipe? [Click Here!](#)



Comments

1



Roger said...

Am I missing the baking Temp here? 350 maybe?

Reply Thursday, November 27, 2014 at 06:55 AM

2



Denise said...

Love the sage.....classic.....timeless

Reply Friday, November 22, 2013 at 01:05 PM

3



Lynn in New Mexico said...

I have to vote for Vickie's. It is much like my 87 year old mom's dressing but she puts Jimmy Deans sage pork sausage in her's and toasts french bread... She always stuffs the turkey.

Reply Friday, November 22, 2013 at 12:29 PM

4



Sheila Nissen said...

I think I will try making Vickie's "dressing" and add in Jo Ann's touches of sausage, cranberries and pecans and "stuff" it all in a hollowed out sugar pumpkin to bake and call it "Gooseberry" stressing. ;)

Reply Thursday, November 21, 2013 at 09:52 PM

5



Kim Carnahan said...

This sounds great! It sounds very much like my mom's delicious dressing that I always loved. To Sharon R, who took issue with Vickie calling this concoction "dressing": why fuss over the name as long as it's delicious? If Vickie says it's dressing, it's dressing! Let's be flexible and allow that a name may be totally regional in a region that is NOT "the south," and may be completely appropriate in its own way.



Reply Thursday, November 21, 2013 at 09:27 PM

6



Carol said...

We have a special stuffing that we use, but I'd love to try Jo Ann's recipe. It sounds great!

Reply Thursday, November 21, 2013 at 09:07 PM

7



Phoebe said in reply to Sharon R....

Agree!

Reply Thursday, November 21, 2013 at 08:06 PM

8



Liz D ;-) said...

I guess in my family do stuffing!

Very close to the above recipe but you add the gibblets (heart & liver) cut very fine and sauted in the butter mixture.

I use 2 loafs of bread.

Omit the broth.

Stuff the bird/cavity with stuffing mixture befor roasting.

Remove from cooked bird and enjoy the STUFFING.

Anyone else make stuffing and not dressing?

Reply Thursday, November 21, 2013 at 06:36 PM

9



Maureen said...

Love the traditional. Prepare this stuffing each time we have a turkey. I use whole wheat bread cubes and have also done it in the crock pot. Turns out excellent each time.

Reply Thursday, November 21, 2013 at 06:04 PM

10





Sharon R. said...

This recipe is NOT a traditional dressing! As a Southerner I would say this is a "stuffing" recipe. A real dressing consists of leftover biscuits and cornbread crumbled up and mixed with lots of sauteed celery, a small amount of chopped green onions, homemade chicken broth, cream of chicken soup, salt and pepper, vsage or poultry seasoning (I prefer sage), and our family's personal preference - chopped hard-boiled eggs. We always put in some of the boiled chicken too.

[Reply Thursday, November 21, 2013 at 05:30 PM](#)

11



FLO DIETZEL said...

This is what my mom always made. Love the traditional.

[Reply Thursday, November 21, 2013 at 03:48 PM](#)

12



charfedyk@sympatico.ca said...

I love the old fashion sage dressing. My family expects and anticipates my dressing every Christmas. I do the turkey thing Christmas because of my family tradition in Canada. I microwave my casserole dish for 10 mins the night before then put it in the oven the next day adding the broth and juices I steal from the roasting turkey. What I was wondering is if it would be possible to put it in my slow cooker, freeing up space in the oven? If so what changes would you recommend?

[Reply Thursday, November 21, 2013 at 03:29 PM](#)

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