

# Heritage Recipes

You can share old family recipes and traditions

## Potato Filling/Stuffing/Dressing for Turkey and Chicken

This is a very old German family recipe from Lois Wonn Krapf's mother, Carrie Wonn, my husband's grandmother. I was raised by a mid-western (Oklahoma) mother. She made corn bread stuffing for her Turkey dressing. I never heard dressing called filling until I married my husband, Calvin Krapf. When we first had a holiday dinner with my in-laws she made this recipe for her filling and I never ever had heard of Potato filling before. It is a poor man's filling or so I was told. It is so yummy that I got the recipe and have made it ever since and prefer it to the corn bread stuffing that I was raised with.

### Potato Filling (Stuffing/Dressing)

Large onion

3 or 4 stalks celery, sauté in oil slowly until softened.

Pare and boil about 6 medium sized Potatoes. Drain [saving the water for later use in filling] and mash.

Add 2 eggs, 1 bag bread stuffing mix and 1 teaspoon poultry seasoning. Mix thoroughly. Add salt and pepper to taste – and more poultry seasoning to suit your taste if necessary. If too dry – add some of the water potatoes were cooked in to moisten to suit you. [I have always used the potato water or else it is too dry. The bread absorbs a lot of water]

Submit Your Favorite Recipes along with their stories to

[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)

[www.heritagerecipes.com](http://www.heritagerecipes.com) @ 2004-2007