

Thanksgiving Stuffing

1 large white bread (cube and let stand out overnight)

1 large onion

2 sticks of butter

1/4 tablespoon of Thyme (dried or fresh)

1 tsp. of salt

1 tsp pepper

6 eggs

1 qt of milk

6 strips of bacon

In a pan heat butter and sauté onion. Slice onion thin and cook slowly until translucent.

In a large bowl combine eggs, salt, pepper, thyme and milk.

Add onions and butter slowly. (You don't want the hot butter cooking those eggs.)

Add cubed bread and mix. (I find mixing with my hands works best.)

Use a large baking dish, coat with butter, place mixture and spread into dish. (Do not pack it down)

Place 6 strips of bacon across.

Bake in a pre-heated oven at 350 degrees for 45-50 minutes.