**Grandma’s Thanksgiving Turkey Stuffing**

 Servings[10](https://www.tastesoflizzyt.com/grandmas-thanksgiving-turkey-stuffing/) [Julie Clark](https://www.tastesoflizzyt.com/about-tastes-of-lizzy-t/)

13-15 cups dry bread cubes\* (We like to use a heavier bread so it soaks up more juice)

1 cup chopped celery

1 cup diced onion

1 1/2 cups butter

2 1/4 teaspoons salt

1 teaspoon ground black pepper

1 1/2 tablespoons poultry seasoning

1 1/2 cups chicken or turkey stock

2 large eggs

 In a frying pan, sauté the onion and celery in the butter for 10-12 minutes, or until the onion and celery are tender.

 Place the bread cubes in a large bowl. Pour the butter, onion and celery mixture over the breadcrumbs and mix. Add the remaining ingredients and mix well.

 Spray a 2-quart casserole dish with cooking spray. Put the stuffing in the prepared pan. Bake at 350 degrees for 30-35 minutes or until golden brown.