

## **CHESTNUT STUFFING**

from: *The Table: how to buy food, how to cook it, and how to serve it.*

By Alessandro Filippini. Rev. Ed. New York: Charles L. Webster & Company, 1891.

from: *Thanksgiving by the (Cook)Book.*



**Peel a good-sized, sound shallot**, chop it up very fine, place in a saucepan on the hot range with one tablespoonful of butter, and let heat for three minutes without browning, then add a quarter of a pound of sausage meat. Cook five minutes longer, then add ten finely chopped mushrooms, twelve well-pounded, cooked, peeled chestnut; mix all well together.

**Season with** one pinch of salt, half a pinch of pepper, half a saltspoonful of powdered thyme, and a teaspoonful of finely chopped parsley. Let just come to a boil, then add half an ounce of fresh bread crumbs, and twenty-four whole cooked and shelled chestnuts; mix all well together, being careful not to break the chestnuts. Let cool off, and then stuff the turkey with it.