

Hot Dog Bun Dressing

Ahappycamper.com or 208-736-8048

8 cups of old Hot Dog Buns cut up into to $\frac{3}{4}$ " cubes or so

1 Medium Onion

Some Dehydrated Onion

1 Dozen Club Crackers – crushed

4 Eggs

1 tsp Garlic Powder

1 tsp. Dried Sage

1 cup Chicken Broth

Log Cabin Seasoning to taste

Salt & Pepper to taste

In a mixing bowl mix add everything and mix together. Add the Log Cabin seasoning, Salt, and Pepper till the end so you can taste it to see how much you want.

When mixed together it should be pasty or tacky is what I call it. Next when your Turkey is just about done take about 2 cups of the broth from the bottom of your Dutch Oven and put in a bowl. Add the dressing all around the outside of the turkey. Then pour the turkey broth over the top of the dressing. Put the lid back on the Turkey and finish cooking.

You can also use Hamburger Buns too!!