

CRANBERRY WALNUT STUFFING

A TRADITIONAL STYLE THANKSGIVING STUFFING RECIPE



Yield: 15 Servings – Serving Size: 5 oz. – Prep Time: 20 Minutes



Ingredients:

9 Cups – Unseasoned Bread Cubes (15oz.)
2 Cups – Celery, Diced
2 Cups – Onion, Diced
1 Cup – Craisins
1 Cup – Walnuts, Chopped
4 Cups – Chicken Broth
3 tsp. – Poultry Seasoning
2 tsp. – Ginger, Ground
2 tsp. – Garlic Powder
3 tsp. – Salt
½ tsp. – Black Pepper
4 oz. – Butter, Unsalted

1) In a small sauce pot over medium heat add the butter, celery and onion. Stir and allow to cook until the onion is translucent.





2) Once the onion is translucent add the poultry seasoning, ginger, garlic powder, salt, black pepper and chicken broth. Allow the broth to come to a boil, then remove from heat.



3) In a mixing bowl combine the bread cubes, Craisins and walnuts.



4) Add the broth with the onions and celery to the bread cubes. Combine until all the bread cubes are saturated. Allow a few minutes after mixing for the stuffing to absorb the broth. For a drier, crisper stuffing place the mixture into an oven safe baking dish and bake at 350F for approximately 10-15 minutes or until desired texture.

5) Serve and Enjoy!



Equipment Needed: Cutting Board, Knife, Small Sauce Pot, Mixing Bowl, Baking Dish, Measuring Cups and Spoons

Calories: 260Kcal – **Calories from Fat:** 110Kcal – **Total Fat:** 13g – **Saturated Fat:** 4.5g – **Trans Fat:** 0g – **Cholesterol:** – 20mg
Sodium: 840mg – **Total Carbohydrate:** 32g – **Dietary Fiber:** 3g – **Sugar:** 8g – **Protein:** 5g