



Bacon, Mushroom, and Oyster Stuffing

READY IN



55 min.

SERVINGS



8

CALORIES



484 kcal

SIDE DISH

Ingredients

- 1 pound bacon
- 0.5 cup butter
- 2 cups chicken stock see
- 4 ounce mushrooms fresh sliced
- 2 cloves garlic minced
- 1 onion sliced thin
- 10 ounce dozens oysters drained cut into thirds
- 14 ounce seasoned stuffing cubes
- 1 cup white wine




Equipment

- bowl
- frying pan
- paper towels
- oven
- baking pan

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Place bacon in a large, deep skillet; cook over medium-high heat until evenly brown.
- Remove bacon to a paper towel-lined plate to drain. Reserve drippings in the skillet.
- Add the butter to the bacon drippings and melt over medium-high heat. Cook the onion, garlic, and mushrooms in the butter and drippings until the onion has caramelized, 10 to 15 minutes.
- Pour the wine into the skillet; allow the wine to warm; remove from heat.
- Place the stuffing cubes in a large bowl.
- Pour the vegetable mixture over the cubes.
- Add the chicken stock. Fold the oysters into the mixture.
- Transfer the stuffing to a 9x13 inch baking dish.
- Bake in preheated oven until golden brown on top, about 30 minutes.

Nutrition Facts

 **PROTEIN 9.71%**  **FAT 76.05%**  **CARBS 14.24%**

Properties

Glycemic Index:19.25, Glycemic Load:0.58, Inflammation Score:-5, Nutrition Score:11.423913033112%

Flavonoids

Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin:

0.17mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Isorhamnetin: 0.69mg, Isorhamnetin: 0.69mg, Isorhamnetin: 0.69mg, Isorhamnetin: 0.69mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 2.82mg, Quercetin: 2.82mg, Quercetin: 2.82mg, Quercetin: 2.82mg

Nutrients (% of daily need)

Calories: 483.72kcal (24.19%), Fat: 39.12g (60.19%), Saturated Fat: 15.91g (99.46%), Carbohydrates: 16.49g (5.5%), Net Carbohydrates: 14.66g (5.33%), Sugar: 3.18g (3.54%), Cholesterol: 71.14mg (23.71%), Sodium: 795.91mg (34.6%), Alcohol: 3.09g (100%), Alcohol %: 1.61% (100%), Protein: 11.24g (22.47%), Selenium: 39.79µg (56.84%), Vitamin B3: 4.56mg (22.82%), Vitamin B1: 0.27mg (17.81%), Zinc: 2.44mg (16.26%), Phosphorus: 148.25mg (14.83%), Vitamin B6: 0.26mg (13.22%), Vitamin B2: 0.22mg (13.18%), Copper: 0.25mg (12.36%), Vitamin A: 534.51IU (10.69%), Vitamin B12: 0.63µg (10.47%), Potassium: 310.37mg (8.87%), Vitamin E: 1.32mg (8.8%), Manganese: 0.17mg (8.63%), Vitamin K: 8.13µg (7.75%), Fiber: 1.83g (7.32%), Folate: 28.37µg (7.09%), Iron: 1.26mg (6.99%), Vitamin B5: 0.63mg (6.25%), Magnesium: 21.92mg (5.48%), Calcium: 33.65mg (3.37%), Vitamin C: 1.67mg (2.02%), Vitamin D: 0.26µg (1.7%)