



Challah, Sausage, and Dried Cherry Stuffing

READY IN



1500 min.

SERVINGS



10

CALORIES



579 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoon allspice
- ☐ 10 servings pepper black freshly ground
- ☐ 4 large rib celery stalks chopped
- ☐ 1 pound egg bread loaf – crusts cut into 1-inch cubes (12 cups) (or other egg bread)
- ☐ 0.8 cup cherries dried (Morello) (4 ounces; see Cooks' note:s)
- ☐ 4 large eggs
- ☐ 0.8 cup flat parsley coarsely chopped
- ☐ 3 garlic clove minced
- ☐ 1 cup cup heavy whipping cream

- ☐ 1.5 cups chicken broth reduced-sodium
- ☐ 1 tablespoon olive oil
- ☐ 3 medium onion chopped
- ☐ 4 ounces pecans
- ☐ 10 servings salt
- ☐ 1 pound sausage meat (usually sold in a tube)
- ☐ 0.5 cup butter unsalted cut into tablespoon pieces

Equipment

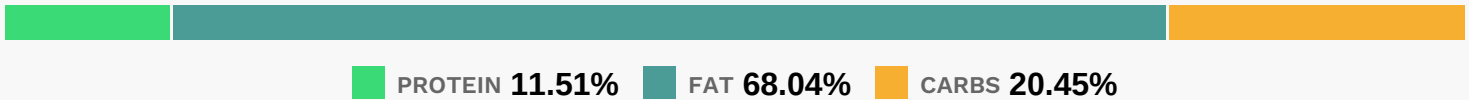
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ cake form
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F with rack in middle. Generously butter baking dish.
- ☐ Roast pecans in a pie or cake pan until fragrant and insides are pale golden, 8 to 10 minutes.
- ☐ Let cool, then coarsely chop.
- ☐ Divide bread between 2 large baking sheets and bake, switching position of sheets halfway through baking, until golden, 15 to 25 minutes.
- ☐ Meanwhile, heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook sausage, stirring and breaking up lumps, until browned, about 5 minutes.
- ☐ Transfer sausage to a very large bowl.
- ☐ Add butter to skillet and heat over medium heat until foam subsides.

- ☐ Add onions, celery, garlic, allspice, and 1/2 teaspoon each of salt and pepper, and cook, stirring occasionally, until beginning to brown lightly, 12 to 15 minutes.
- ☐ Add vegetables to sausage with bread, cherries, and pecans, and toss to mix well.
- ☐ In a medium bowl, whisk eggs, then whisk in stock, cream, and parsley, and pour over stuffing. Stir stuffing well, then spread it out in baking dish. Chill if turkey is more than 1 hour from being done.
- ☐ When turkey is done, increase oven temperature to 425°F. Cover stuffing tightly with foil and bake until hot throughout, 20 to 25 minutes.
- ☐ Remove foil and bake until top is golden brown and crisp, about 10 minutes more.
- ☐ •Bread can be toasted 3 days ahead and kept (once cool) in a sealed bag at room temperature. •Sunsweet now sells 5-ounce packages of dried tart cherries, labeled as sweet and tart Morello cherries, that are moist and retain a good, dark-red color. •Stuffing can be prepared (but not baked) 4 hours before roasting turkey. Chill, covered. •Stuffing recipe can be halved and baked in a 2-quart glass or ceramic baking dish.

Nutrition Facts



Properties

Glycemic Index:22.8, Glycemic Load:1.2, Inflammation Score:-8, Nutrition Score:19.755217510721%

Flavonoids

Cyanidin: 4.34mg, Cyanidin: 4.34mg, Cyanidin: 4.34mg, Cyanidin: 4.34mg Delphinidin: 0.83mg, Delphinidin: 0.83mg, Delphinidin: 0.83mg, Delphinidin: 0.83mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 0.16mg, Peonidin: 0.16mg, Peonidin: 0.16mg, Peonidin: 0.16mg Catechin: 1.27mg, Catechin: 1.27mg, Catechin: 1.27mg, Catechin: 1.27mg Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg, Epicatechin: 0.61mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.26mg, Epigallocatechin 3-gallate: 0.26mg, Epigallocatechin 3-gallate: 0.26mg, Epigallocatechin 3-gallate: 0.26mg Apigenin: 9.71mg, Apigenin: 9.71mg, Apigenin: 9.71mg, Apigenin: 9.71mg Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Isorhamnetin: 1.66mg, Isorhamnetin: 1.66mg, Isorhamnetin: 1.66mg, Isorhamnetin: 1.66mg Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg, Kaempferol: 0.31mg Myricetin: 0.7mg, Myricetin: 0.7mg, Myricetin: 0.7mg, Myricetin: 0.7mg Quercetin: 6.97mg, Quercetin: 6.97mg, Quercetin: 6.97mg, Quercetin: 6.97mg

Nutrients (% of daily need)

Calories: 578.62kcal (28.93%), Fat: 44.34g (68.21%), Saturated Fat: 17.63g (110.17%), Carbohydrates: 29.98g (9.99%), Net Carbohydrates: 26.85g (9.76%), Sugar: 4.86g (5.4%), Cholesterol: 181.49mg (60.5%), Sodium: 705.77mg (30.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 16.88g (33.75%), Vitamin K: 77.89µg (74.18%), Manganese: 0.83mg (41.72%), Selenium: 21.36µg (30.51%), Vitamin B1: 0.44mg (29.03%), Vitamin B2: 0.44mg (25.69%), Vitamin B3: 5.11mg (25.55%), Vitamin A: 1266.9IU (25.34%), Phosphorus: 223.57mg (22.36%), Folate: 75.02µg (18.75%), Iron: 3.05mg (16.93%), Zinc: 2.34mg (15.61%), Copper: 0.31mg (15.35%), Vitamin B6: 0.3mg (14.93%), Fiber: 3.13g (12.52%), Vitamin C: 10.07mg (12.2%), Vitamin B12: 0.7µg (11.69%), Vitamin D: 1.72µg (11.48%), Potassium: 397.69mg (11.36%), Calcium: 103.42mg (10.34%), Magnesium: 40.61mg (10.15%), Vitamin B5: 1mg (9.97%), Vitamin E: 1.31mg (8.71%)