



Chestnut, Bacon, Dried Apple, and Corn Bread Stuffing

READY IN



45 min.

SERVINGS



12

CALORIES



527 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons butter melted ()
- ☐ 3 cups celery chopped
- ☐ 14.8 ounce honey whole
- ☐ 8 cups just-add-water cornbread mix dried (from two 16-ounce packages)
- ☐ 1 cup apples dried chopped
- ☐ 1.5 teaspoons rubbed sage dried
- ☐ 1 tablespoon thyme sprigs fresh chopped
- ☐ 1.8 cups chicken broth ()

- ☐ 4 cups onion chopped

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil
- ☐ slotted spoon
- ☐ glass baking pan

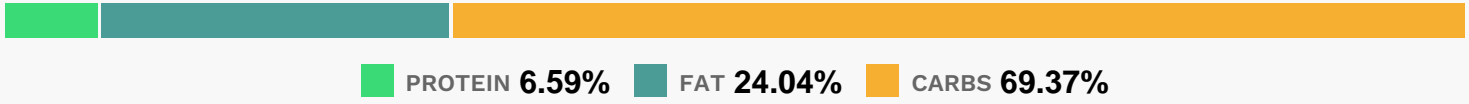
Directions

- ☐ Cook bacon in heavy large skillet over medium-high heat until brown and crisp. Using slotted spoon, transfer bacon to large bowl.
- ☐ Pour off all but 2 tablespoons drippings from skillet.
- ☐ Add onions and celery to drippings in skillet. Cover and cook over medium heat until vegetables are soft, stirring occasionally, about 12 minutes.
- ☐ Add vegetables to bacon; mix in apples, thyme, and sage, then chestnuts. (Can be made 1 day ahead. Cover and chill. Reheat to lukewarm before continuing.)
- ☐ Add corn bread stuffing mix to chestnut mixture.
- ☐ Mix in 1 3/4 cups broth.
- ☐ Drizzle with butter.
- ☐ Loosely fill main cavity and neck cavity of turkey with stuffing.
- ☐ Add enough broth to remaining stuffing to moisten slightly (1/4 cup to 3/4 cup, depending on amount of remaining stuffing). Generously butter baking dish. Spoon remaining stuffing into prepared dish. Cover dish with buttered foil, buttered side down.
- ☐ Bake stuffing in dish — alongside turkey or while turkey is resting — until heated through, about 25 minutes. Uncover stuffing in dish.
- ☐ Bake until top of stuffing is slightly crisp and golden, about 15 minutes longer.
- ☐ Preheat oven to 350°F. Generously butter 13x9x2-inch glass baking dish.

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- Add enough extra broth to stuffing to moisten (3/4 cup to 1 1/4 cups).

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Nutrition Facts



Properties

Glycemic Index:19.75, Glycemic Load:10.77, Inflammation Score:-8, Nutrition Score:15.860869480216%

Flavonoids

Apigenin: 0.74mg, Apigenin: 0.74mg, Apigenin: 0.74mg, Apigenin: 0.74mg Luteolin: 0.54mg, Luteolin: 0.54mg, Luteolin: 0.54mg, Luteolin: 0.54mg Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg, Isorhamnetin: 2.67mg Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 10.93mg, Quercetin: 10.93mg, Quercetin: 10.93mg, Quercetin: 10.93mg

Nutrients (% of daily need)

Calories: 526.6kcal (26.33%), Fat: 14.13g (21.75%), Saturated Fat: 4.29g (26.81%), Carbohydrates: 91.79g (30.6%), Net Carbohydrates: 83.66g (30.42%), Sugar: 25.86g (28.74%), Cholesterol: 6.9mg (2.3%), Sodium: 822.63mg (35.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.72g (17.44%), Phosphorus: 508.71mg (50.87%), Fiber: 8.13g (32.52%), Vitamin B1: 0.48mg (32.14%), Folate: 127.29µg (31.82%), Manganese: 0.53mg (26.26%), Vitamin C: 20.1mg (24.36%), Vitamin B3: 4.22mg (21.1%), Vitamin B2: 0.32mg (18.55%), Iron: 3.12mg (17.33%), Vitamin B6: 0.34mg (17.05%), Copper: 0.29mg (14.51%), Potassium: 485.06mg (13.86%), Vitamin K: 12.9µg (12.29%), Magnesium: 43.68mg (10.92%), Calcium: 88.1mg (8.81%), Selenium: 5.75µg (8.21%), Vitamin B5: 0.77mg (7.68%), Vitamin A: 318.39IU (6.37%), Zinc: 0.89mg (5.95%), Vitamin E: 0.32mg (2.15%), Vitamin B12: 0.12µg (2.05%)