



## Gluten-Free Cranberry Stuffing

 Gluten Free

READY IN



810 min.

SERVINGS



8

CALORIES



332 kcal

SIDE DISH

### Ingredients

- 5 slices bacon gluten-free cut into 1/2-inch pieces
- 5 tablespoons butter
- 1 cup celery diced
- 2 cups chicken broth (from 32-oz carton)
- 1 cup cranberries dried
- 0.5 teaspoon rubbed sage dried
- 2 eggs
- 2.5 cups milk

- 1 cup onion diced
- 0.5 teaspoon pepper
- 1 teaspoon salt
- 6 tablespoons vegetable oil
- 2.7 cup frangelico gluten free
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## Equipment

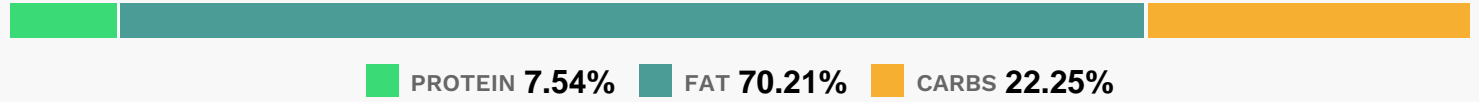
- bowl
- frying pan
- baking sheet
- paper towels
- oven
- baking pan
- aluminum foil
- waffle iron

## Directions

- Heat waffle iron. In large bowl, stir together baking mix, milk, oil and eggs.
- Bake batter according to manufacturers directions for waffle iron.
- Lay waffles on baking sheet; cool.
- Cut cooled waffles into 1-inch cubes.
- Place on baking sheet; cover with paper towel. Dry waffle cubes overnight.
- In 10-inch skillet, melt butter. Cook bacon in butter until bacon is crispy.
- Remove bacon; set aside.
- Add onion, celery, salt, pepper and sage to skillet. Cook and stir onion mixture until onion is tender.
- Heat oven to 425F. Spray 13x9-inch baking dish with nonstick spray.
- In large bowl, stir together waffle cubes, bacon, onion mixture and cranberries.

- Pour broth over mixture, stirring until all ingredients are moistened. Spoon into baking dish; cover with foil.
- Bake 30 minutes; remove foil (add more chicken broth if mixture seems dry).
- Bake uncovered 20 to 25 minutes longer until top is crispy.

## Nutrition Facts



### Properties

Glycemic Index:22.38, Glycemic Load:1.84, Inflammation Score:-4, Nutrition Score:7.6191304455633%

### Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Apigenin: 0.36mg, Apigenin: 0.36mg, Apigenin: 0.36mg, Apigenin: 0.36mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg Quercetin: 4.79mg, Quercetin: 4.79mg, Quercetin: 4.79mg, Quercetin: 4.79mg

### Nutrients (% of daily need)

Calories: 332.02kcal (16.6%), Fat: 26.57g (40.88%), Saturated Fat: 9.68g (60.5%), Carbohydrates: 18.95g (6.32%), Net Carbohydrates: 17.57g (6.39%), Sugar: 15.98g (17.76%), Cholesterol: 79.13mg (26.38%), Sodium: 712.21mg (30.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.42g (12.84%), Vitamin K: 24.87µg (23.69%), Phosphorus: 133.29mg (13.33%), Vitamin B2: 0.22mg (13.02%), Calcium: 116.94mg (11.69%), Selenium: 8.16µg (11.66%), Vitamin E: 1.63mg (10.88%), Vitamin B12: 0.61µg (10.08%), Vitamin A: 465.99IU (9.32%), Vitamin B1: 0.11mg (7.46%), Vitamin D: 1.11µg (7.43%), Vitamin B6: 0.14mg (7.08%), Potassium: 240.69mg (6.88%), Manganese: 0.13mg (6.53%), Vitamin B5: 0.63mg (6.35%), Fiber: 1.38g (5.52%), Zinc: 0.73mg (4.89%), Vitamin B3: 0.92mg (4.61%), Magnesium: 17.13mg (4.28%), Folate: 13.82µg (3.45%), Iron: 0.44mg (2.43%), Copper: 0.05mg (2.35%), Vitamin C: 1.9mg (2.31%)