



Grandma Stoll's Moist Dressing

READY IN



45 min.

SERVINGS



8

CALORIES



380 kcal

SIDE DISH

Ingredients

- ☐ 0.5 teaspoons pepper black freshly ground
- ☐ 0.3 pound butter (1 stick)
- ☐ 1 cup celery chopped
- ☐ 3 cups chicken stock see
- ☐ 0.3 cup parsley fresh chopped
- ☐ 2 onions chopped
- ☐ 1 tablespoons poultry seasoning
- ☐ 2 teaspoons salt
- ☐ 8 servings turkey giblets

☐ 1.5 pound day-old white stale

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ pot
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 350°F. Grease a 9x13x2-inch ovenproof serving dish or spray with nonstick spray.
- ☐ Put the turkey giblets in a medium pot, add 1 1/2 cups broth, place over high heat, and bring to the boil. Reduce the heat and simmer, uncovered, for 1 to 1 1/2 hours, adding water if the liquid boils out. Strain and reserve the broth. Coarsely chop the giblets, removing any bones or extra fat. You should have about 1 cup giblets.
- ☐ In a large bowl, mix together the turkey giblets and the bread. In a large skillet on medium-high heat, heat the butter until it sings (is foamy).
- ☐ Add the onions and celery and cook until soft, about 5 minutes.
- ☐ Pour into the bread mixture. Stir in the poultry seasoning, parsley, salt, and pepper, and enough reserved giblet broth to moisten the mixture, adding plain broth, if necessary, so that you are using about 1 1/2 to 2 1/2 cups all together. Toss thoroughly and pour the dressing into the prepared dish.
- ☐ Bake 30 minutes, adding more stock as needed to keep the dressing moist.
- ☐ The dressing can be refrigerated up to 3 days or frozen for up to 3 months.
- ☐ Let it defrost in the refrigerator overnight, cover with foil, and reheat at 350°F. for 30 minutes.
- ☐ Nathalie Dupree's Comfortable Entertaining by Nathalie Dupree
- ☐ Viking

Nutrition Facts



 PROTEIN **11.67%**  FAT **37.34%**  CARBS **50.99%**

Properties

Glycemic Index:30.97, Glycemic Load:30.49, Inflammation Score:-7, Nutrition Score:15.195217310896%

Flavonoids

Apigenin: 4.4mg, Apigenin: 4.4mg, Apigenin: 4.4mg, Apigenin: 4.4mg Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg Kaempferol: 0.23mg, Kaempferol: 0.23mg, Kaempferol: 0.23mg, Kaempferol: 0.23mg Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg Quercetin: 5.64mg, Quercetin: 5.64mg, Quercetin: 5.64mg, Quercetin: 5.64mg

Nutrients (% of daily need)

Calories: 380.2kcal (19.01%), Fat: 15.79g (24.29%), Saturated Fat: 8.32g (52.03%), Carbohydrates: 48.5g (16.17%), Net Carbohydrates: 45.72g (16.63%), Sugar: 7.34g (8.15%), Cholesterol: 36.51mg (12.17%), Sodium: 1220.67mg (53.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.1g (22.19%), Vitamin K: 40.14µg (38.23%), Selenium: 22.58µg (32.26%), Vitamin B1: 0.48mg (32.22%), Manganese: 0.61mg (30.43%), Folate: 115.97µg (28.99%), Vitamin B3: 5.68mg (28.38%), Calcium: 205.59mg (20.56%), Iron: 3.5mg (19.45%), Vitamin B2: 0.32mg (18.65%), Vitamin A: 718.1IU (14.36%), Phosphorus: 139.18mg (13.92%), Fiber: 2.78g (11.1%), Vitamin B6: 0.19mg (9.56%), Copper: 0.18mg (9.2%), Magnesium: 33.49mg (8.37%), Potassium: 287.95mg (8.23%), Zinc: 1.02mg (6.81%), Vitamin C: 5.16mg (6.25%), Vitamin B5: 0.58mg (5.84%), Vitamin E: 0.61mg (4.05%), Vitamin B12: 0.15µg (2.58%)