



Grandma's Stuffing

 Vegetarian

READY IN



30 min.

SERVINGS



16

CALORIES



339 kcal

SIDE DISH

Ingredients

- ☐ 2 pound loaves bread white
- ☐ 1 cup butter divided melted
- ☐ 7 medium potatoes cubed peeled
- ☐ 16 servings salt and pepper to taste
- ☐ 5 tablespoons summer savory dried

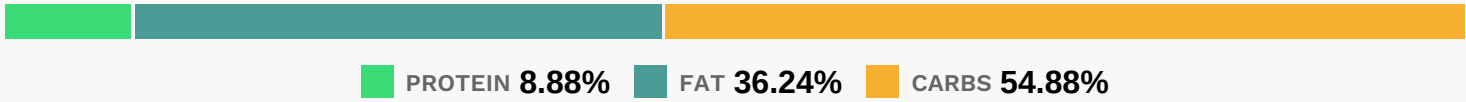
Equipment

- ☐ bowl
- ☐ pot

Directions

- ☐ Place the potatoes in a large pot, and fill with enough lightly salted water to cover. Bring to a boil, and cook until tender, about 10 minutes.
- ☐ Drain, mash with 1/4 cup of butter, and set aside.
- ☐ In a large bowl, mix together the bread, onions, savory, salt and pepper. Stir in the mashed potatoes, while drizzling in the remaining butter. The mixture should become the texture of biscuit dough. Stuff turkey just before roasting.
- ☐ Place any leftover stuffing in a bowl in the refrigerator for later.

Nutrition Facts



Properties

Glycemic Index:13.03, Glycemic Load:31.81, Inflammation Score:-7, Nutrition Score:14.310869482548%

Flavonoids

Kaempferol: 0.75mg, Kaempferol: 0.75mg, Kaempferol: 0.75mg, Kaempferol: 0.75mg Quercetin: 0.65mg, Quercetin: 0.65mg, Quercetin: 0.65mg, Quercetin: 0.65mg

Nutrients (% of daily need)

Calories: 339.13kcal (16.96%), Fat: 13.9g (21.38%), Saturated Fat: 7.93g (49.59%), Carbohydrates: 47.36g (15.79%), Net Carbohydrates: 41.89g (15.23%), Sugar: 3.76g (4.18%), Cholesterol: 30.5mg (10.17%), Sodium: 562.17mg (24.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.66g (15.32%), Manganese: 0.76mg (38.03%), Vitamin B1: 0.38mg (25.41%), Vitamin C: 20.67mg (25.05%), Iron: 4.39mg (24.38%), Calcium: 232.86mg (23.29%), Fiber: 5.47g (21.86%), Vitamin B6: 0.41mg (20.53%), Selenium: 13.79µg (19.7%), Folate: 78.27µg (19.57%), Vitamin B3: 3.88mg (19.38%), Potassium: 510.67mg (14.59%), Magnesium: 54.45mg (13.61%), Phosphorus: 127.06mg (12.71%), Vitamin A: 594.03IU (11.88%), Copper: 0.21mg (10.4%), Vitamin B2: 0.17mg (10.04%), Zinc: 0.98mg (6.54%), Vitamin B5: 0.6mg (5.95%), Vitamin E: 0.46mg (3.09%), Vitamin K: 2.88µg (2.74%)