



Maxine's Turkey Stuffing

READY IN



45 min.

SERVINGS



10

CALORIES



231 kcal

SIDE DISH

Ingredients

- ☐ 1 bay leaves
- ☐ 8 peppercorns black
- ☐ 1 pound diestel breakfast sausage
- ☐ 0.5 cup celery leaves
- ☐ 4 celery stalks divided coarsely chopped
- ☐ 3 sprigs flat parsley
- ☐ 10 servings pepper black freshly ground
- ☐ 12 ounce pepperidge farm sage and onion stuffing stuffing
- ☐ 1 bag turkey giblets

- ☐ 1 reserved turkey neck and giblets
- ☐ 3 tablespoons butter unsalted cubed plus more

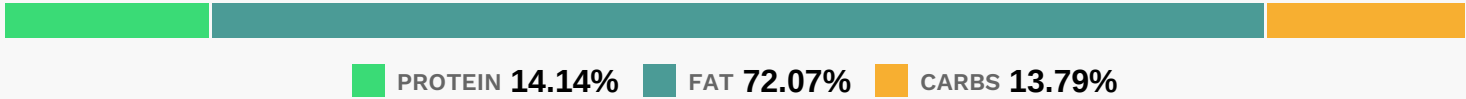
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Combine giblets (reserveliver), neck, 1 chopped celerystalk, celery leaves, parsleysprigs, peppercorns, andbay leaf in a large saucepan.
- ☐ Add 6 cups water; bring toa boil. Lower heat; simmer for30 minutes.
- ☐ Add liver; simmeruntil broth measures 4 cups,about 30 minutes longer.Strain; reserve broth. Pickmeat from neck and chopgiblets; set aside.
- ☐ Preheat oven to 350°F.Butter a 2–quart baking dish.Cook sausage in a large skilletover medium heat untilbrowned and cooked through,about 10 minutes. Chopparsley leaves and remainingcelery in a processor.
- ☐ Add neckmeat, giblets, and sausage;pulse just to combine.
- ☐ Transferto a large bowl; add stuffingmix.
- ☐ Add turkey broth by1/2 cupfuls, mixing until moistbut not wet. Season withsalt and pepper; transfer toprepared dish.
- ☐ Cover dish with foil.
- ☐ Bakeuntil heated through, about 40minutes. Uncover; dot withbutter and bake until browned,about 20 minutes longer.

Nutrition Facts



Properties

Glycemic Index:18.8, Glycemic Load:0.08, Inflammation Score:-3, Nutrition Score:6.7260869326799%

Flavonoids

Apigenin: 1.03mg, Apigenin: 1.03mg, Apigenin: 1.03mg, Apigenin: 1.03mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 230.94kcal (11.55%), Fat: 18.41g (28.32%), Saturated Fat: 6.75g (42.18%), Carbohydrates: 7.93g (2.64%), Net Carbohydrates: 6.67g (2.42%), Sugar: 0.9g (1%), Cholesterol: 42.14mg (14.05%), Sodium: 463.22mg (20.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.12g (16.25%), Selenium: 17.12µg (24.46%), Vitamin K: 14.29µg (13.61%), Vitamin B3: 2.7mg (13.5%), Vitamin B1: 0.17mg (11.65%), Vitamin B6: 0.16mg (8.22%), Phosphorus: 80.61mg (8.06%), Zinc: 1.11mg (7.42%), Vitamin A: 345.8IU (6.92%), Vitamin B12: 0.41µg (6.85%), Vitamin B2: 0.1mg (6.06%), Iron: 0.95mg (5.27%), Potassium: 178.03mg (5.09%), Fiber: 1.26g (5.04%), Manganese: 0.1mg (4.91%), Folate: 19.52µg (4.88%), Vitamin E: 0.7mg (4.67%), Vitamin D: 0.65µg (4.36%), Vitamin B5: 0.38mg (3.78%), Copper: 0.06mg (3.17%), Magnesium: 12.5mg (3.13%), Calcium: 22.69mg (2.27%), Vitamin C: 1.14mg (1.38%)