



## Neely's Holiday Cornbread Stuffing

READY IN



70 min.

SERVINGS



8

CALORIES



917 kcal

SIDE DISH

### Ingredients

- 0.8 pounds bacon cut into chunks
- 0.5 stick butter
- 4 ribs celery chopped
- 4 cups chicken broth
- 32 ounce corn bread stuffing mix dried
- 1 tablespoon sage fresh chopped
- 1 tablespoon thyme leaves fresh chopped
- 2 large onions chopped
- 2 cups pecans chopped

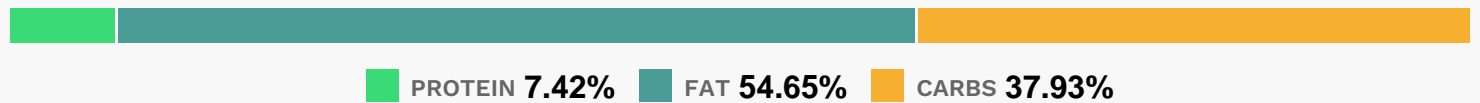
## Equipment

- bowl
- frying pan
- oven
- casserole dish
- aluminum foil

## Directions

- Watch how to make this recipe.
- Preheat oven to 350 degrees F.
- Cook bacon in a heavy skillet until crisp. Turn heat down and add onions and celery; saute until tender, about 6 minutes.
- Add the thyme and sage and saute until fragrant. Stir in pecans.
- In a large bowl, add the cornbread mix, bacon and vegetables, and stir in the chicken broth.
- Add to a 13 by 9 by 2-inch casserole dish.
- Add butter slices to the top of the casserole and cover with foil.
- Bake for 30 minutes then remove foil and cook until top is crisp, about 15 more minutes.

## Nutrition Facts



## Properties

Glycemic Index:20.5, Glycemic Load:1.02, Inflammation Score:-9, Nutrition Score:27.486956404603%

## Flavonoids

Cyanidin: 2.93mg, Cyanidin: 2.93mg, Cyanidin: 2.93mg, Cyanidin: 2.93mg Delphinidin: 1.98mg, Delphinidin: 1.98mg, Delphinidin: 1.98mg, Delphinidin: 1.98mg Catechin: 1.97mg, Catechin: 1.97mg, Catechin: 1.97mg, Catechin: 1.97mg Epigallocatechin: 1.53mg, Epigallocatechin: 1.53mg, Epigallocatechin: 1.53mg, Epigallocatechin: 1.53mg Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg Epigallocatechin 3-gallate: 0.63mg, Epigallocatechin 3-gallate: 0.63mg, Epigallocatechin 3-gallate: 0.63mg, Epigallocatechin 3-gallate: 0.63mg Apigenin: 0.6mg, Apigenin: 0.6mg, Apigenin: 0.6mg, Apigenin: 0.6mg Luteolin: 0.61mg, Luteolin: 0.61mg, Luteolin: 0.61mg

0.61mg, Luteolin: 0.61mg Isorhamnetin: 1.88mg, Isorhamnetin: 1.88mg, Isorhamnetin: 1.88mg, Isorhamnetin: 1.88mg  
Kaempferol: 0.29mg, Kaempferol: 0.29mg, Kaempferol: 0.29mg, Kaempferol: 0.29mg Myricetin: 0.01mg, Myricetin:  
0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 7.69mg, Quercetin: 7.69mg, Quercetin: 7.69mg,  
Quercetin: 7.69mg

## Nutrients (% of daily need)

Calories: 917.09kcal (45.85%), Fat: 56.43g (86.82%), Saturated Fat: 14.54g (90.86%), Carbohydrates: 88.1g  
(29.37%), Net Carbohydrates: 76.98g (27.99%), Sugar: 26.51g (29.46%), Cholesterol: 47.87mg (15.96%), Sodium:  
1706.93mg (74.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 17.25g (34.49%), Copper: 2.76mg  
(137.94%), Manganese: 1.8mg (90.04%), Phosphorus: 714.51mg (71.45%), Vitamin B1: 0.83mg (55.37%), Fiber: 11.12g  
(44.48%), Folate: 126.39µg (31.6%), Vitamin B3: 6.2mg (31.01%), Vitamin B2: 0.48mg (28.04%), Selenium: 16.74µg  
(23.92%), Iron: 4.14mg (22.99%), Vitamin B6: 0.38mg (18.93%), Magnesium: 75.23mg (18.81%), Zinc: 2.59mg  
(17.27%), Potassium: 462.18mg (13.21%), Vitamin K: 13.13µg (12.5%), Calcium: 117.32mg (11.73%), Vitamin B5: 1.13mg  
(11.33%), Vitamin A: 472.36IU (9.45%), Vitamin E: 1.02mg (6.79%), Vitamin C: 5.21mg (6.31%), Vitamin B12: 0.35µg  
(5.84%), Vitamin D: 0.17µg (1.13%)