



Open Faced Turkey Stuffing Patty with Gravy and Cranberry Sauce

READY IN



165 min.

SERVINGS



4

CALORIES



1223 kcal

SIDE DISH

Ingredients

- 4 slices bacon
- 3 large loaves bread white cut into 1/4-inch cubes
- 4 servings canola oil
- 4 celery stalks finely chopped
- 2 large eggs
- 12 sage leaves fresh
- 1 pinch ground cinnamon
- 0.5 teaspoon ground ginger

- 1 pinch kosher salt
- 4 servings kosher salt and pepper black freshly ground
- 4 servings oil for cooking
- 1 cup orange juice
- 2 tablespoons poultry seasoning
- 1 cup campbell's turkey gravy leftover
- 8 ounces turkey meat leftover
- 4 cups turkey stock made from giblets low-sodium
- 1 stick butter unsalted melted plus more for greasing
- 28 ounce cranberry sauce canned
- 2 medium onions yellow finely chopped

Equipment

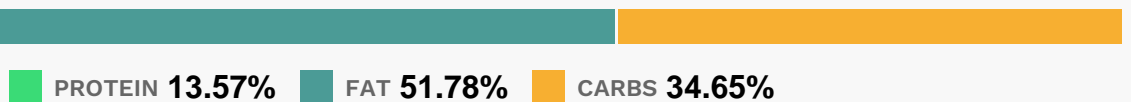
- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- spatula
- slotted spoon

Directions

- Watch how to make this recipe.
- Cook the bacon in a cast-iron skillet over medium-high heat until extra crispy, about 10 minutes.
- Transfer the bacon to a paper-towel-lined-plate to drain and reserve the fat in the skillet.
- Meanwhile pack a 1 cup dry measure tightly with a 1/2 cup of the Old Fashioned Turkey Stuffing. Dump the stuffing onto a baking sheet and press down into a 4-inch-wide-cake, using a flat spatula. Repeat until you have 4 patties.

- Heat the reserved bacon fat in the skillet over medium heat. Carefully lay 2 patties in the skillet and cook until golden brown, 3 to 4 minutes each side.
- Transfer the patties to a plate and repeat with the remaining 2 patties.
- Add oil to the skillet if needed.
- Add the sage and fry, about 30 seconds.
- Transfer the sage to a paper-towel-lined-plate using a slotted spoon.
- Divide the turkey meat onto each patty and pour gravy over top. Crumble 1 crispy bacon slice over the turkey. Dollop with the Simple Cranberry Sauce and garnish with the sage.
- Preheat the oven to 350 degrees F. Grease two 14-by-9-inch baking dishes. Arrange the bread cubes in a single layer on a baking sheet and bake until lightly browned, about 8 minutes.
- Heat some oil in a large skillet over medium-high heat.
- Add the butter, celery and onions and cook until the vegetables are lightly browned and translucent. Set aside to cool.
- Add the bread cubes, celery mixture, broth, seasoning and eggs in a large bowl.
- Mix well until moist and sprinkle with salt and pepper. Divide between the 2 prepared baking dishes.
- Bake until the top of the stuffing is slightly crispy, about 40 minutes.
- Add the cranberry sauce, orange juice, ginger, cinnamon and salt into a small saucepan. Bring to a boil and reduce to a simmer. Cook, uncovered, stirring often to incorporate flavors, about 15 minutes.
- Remove the saucepan from the heat and cool.

Nutrition Facts



Properties

Glycemic Index:55.69, Glycemic Load:12.34, Inflammation Score:-8, Nutrition Score:30.730434915294%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg,

Pelargonidin: 0.04mg Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg Hesperetin: 7.41mg, Hesperetin: 7.41mg, Hesperetin: 7.41mg, Hesperetin: 7.41mg Naringenin: 1.33mg, Naringenin: 1.33mg, Naringenin: 1.33mg, Naringenin: 1.33mg Apigenin: 0.14mg, Apigenin: 0.14mg, Apigenin: 0.14mg, Apigenin: 0.14mg Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg Myricetin: 5.41mg, Myricetin: 5.41mg, Myricetin: 5.41mg, Myricetin: 5.41mg Quercetin: 16.1mg, Quercetin: 16.1mg, Quercetin: 16.1mg, Quercetin: 16.1mg

Nutrients (% of daily need)

Calories: 1222.9kcal (61.15%), Fat: 71.68g (110.27%), Saturated Fat: 22.99g (143.71%), Carbohydrates: 107.93g (35.98%), Net Carbohydrates: 103.78g (37.74%), Sugar: 72.39g (80.43%), Cholesterol: 268.21mg (89.4%), Sodium: 483.09mg (21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 42.27g (84.55%), Vitamin B3: 14.61mg (73.03%), Selenium: 46.36µg (66.23%), Vitamin E: 7.95mg (52.98%), Vitamin C: 37.42mg (45.36%), Vitamin B6: 0.86mg (43.05%), Phosphorus: 428.14mg (42.81%), Vitamin K: 42.58µg (40.56%), Copper: 0.76mg (37.78%), Vitamin B2: 0.61mg (35.66%), Manganese: 0.61mg (30.67%), Vitamin B12: 1.55µg (25.86%), Iron: 4.63mg (25.71%), Zinc: 3.58mg (23.87%), Potassium: 822.6mg (23.5%), Vitamin A: 1164.91IU (23.3%), Vitamin B1: 0.35mg (23%), Folate: 81.11µg (20.28%), Vitamin B5: 1.72mg (17.24%), Fiber: 4.15g (16.58%), Magnesium: 64.3mg (16.08%), Calcium: 140.61mg (14.06%), Vitamin D: 1.38µg (9.19%)