



Potato and Sausage Dressing

READY IN



130 min.

SERVINGS



8

CALORIES



746 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1 teaspoon pepper black freshly ground
- ☐ 4 cups bread crumbs
- ☐ 1 pound diestel breakfast sausage crumbled
- ☐ 3 cups celery diced
- ☐ 1 bunch savory chopped
- ☐ 2 tablespoons garlic finely minced
- ☐ 1 tablespoon kosher salt
- ☐ 1.3 cups onions diced
- ☐ 1 bunch oregano chopped

- ☐ 2 teaspoons sage chopped
- ☐ 1 cup sultanas
- ☐ 1 bunch thyme leaves chopped
- ☐ 8 servings giblets
- ☐ 1 cup vermouth red
- ☐ 4 pounds yukon gold potatoes diced peeled

Equipment

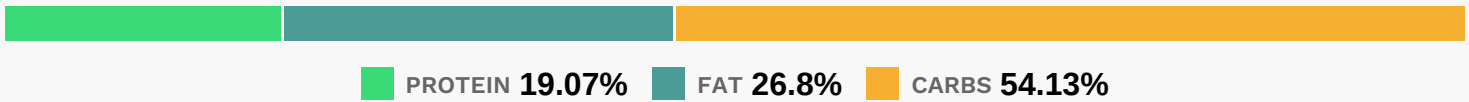
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ pot
- ☐ aluminum foil
- ☐ glass baking pan

Directions

- ☐ Rinse the turkey giblets and turkey neck.
- ☐ Place in a medium sauce pot and cover with cold water. Over medium low heat, simmer the giblets for 1 hour. Set aside.
- ☐ Preheat oven to 325 degrees F.
- ☐ Place the vermouth in a small saucepan and bring it to a simmer over high heat, then turn off the heat.
- ☐ Add the sultanas to the vermouth and let them soak for 10 minutes.
- ☐ Place the potatoes in a large pot of cold water and bring to a simmer over medium heat. Once fully cooked, drain and cool on a baking sheet.
- ☐ While the potatoes are cooking, cook the sausage in a large pan over medium heat.
- ☐ Add the celery and onion, cooking until the onions are translucent.

- ☐ Add the garlic and cook for 1 minute.
- ☐ Remove and set aside.
- ☐ In a large bowl, toss the savory, thyme, oregano, sage, potato, bread crumbs, and sultanas.
- ☐ Add the sausage mixture, salt and pepper.
- ☐ Spread the dressing in a large glass baking dish.
- ☐ Drizzle the mixture with giblet broth. Cover with foil, and bake for 30 to 45 minutes.

Nutrition Facts



Properties

Glycemic Index:42.43, Glycemic Load:37.72, Inflammation Score:-9, Nutrition Score:36.283477969792%

Flavonoids

Apigenin: 1.09mg, Apigenin: 1.09mg, Apigenin: 1.09mg, Apigenin: 1.09mg Luteolin: 0.63mg, Luteolin: 0.63mg, Luteolin: 0.63mg, Luteolin: 0.63mg Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg, Isorhamnetin: 1.34mg Kaempferol: 2.57mg, Kaempferol: 2.57mg, Kaempferol: 2.57mg, Kaempferol: 2.57mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 7.62mg, Quercetin: 7.62mg, Quercetin: 7.62mg, Quercetin: 7.62mg

Nutrients (% of daily need)

Calories: 745.61kcal (37.28%), Fat: 21.75g (33.46%), Saturated Fat: 6.66g (41.62%), Carbohydrates: 98.84g (32.95%), Net Carbohydrates: 89.32g (32.48%), Sugar: 17.55g (19.5%), Cholesterol: 84.28mg (28.09%), Sodium: 1743.2mg (75.79%), Alcohol: 2.85g (100%), Alcohol %: 0.7% (100%), Protein: 34.82g (69.64%), Copper: 2.09mg (104.31%), Vitamin B6: 1.42mg (70.94%), Vitamin B3: 13.64mg (68.2%), Vitamin B1: 0.92mg (61.12%), Vitamin C: 50.29mg (60.96%), Manganese: 1.12mg (56.12%), Potassium: 1628.66mg (46.53%), Phosphorus: 447.55mg (44.76%), Selenium: 27.86µg (39.81%), Fiber: 9.53g (38.1%), Iron: 6.28mg (34.91%), Vitamin B2: 0.54mg (31.81%), Folate: 118.73µg (29.68%), Magnesium: 114.99mg (28.75%), Zinc: 3.95mg (26.36%), Vitamin B12: 1.41µg (23.45%), Vitamin K: 21.16µg (20.15%), Vitamin B5: 2.01mg (20.09%), Calcium: 183.9mg (18.39%), Vitamin D: 0.92µg (6.12%), Vitamin A: 285.29IU (5.71%), Vitamin E: 0.38mg (2.56%)