

Marbled Bread Stuffing

Publix Aprons

Servings: 8

1/2 loaf bakery marble rye bread
1 tablespoon canola oil
8 ounces trinity mix (fresh diced onions, bell peppers and celery)
1/2 teaspoon Kosher salt
1/4 teaspoon pepper
8 ounces premium pork sausage
1 tablespoon white balsamic vinegar
1 carton (17.6 ounce) chicken stock
1 teaspoon poultry seasoning
5 ounces Swiss cheese, shredded

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

Cut the bread into one-inch cubes (six cups) and place in a single layer on a baking sheet. Bake for 8 to 10 minutes or until toasted.

Preheat a large saute' pan on medium-high for 2 to 3 minutes. Place the oil in the pan. Add the trinity mix, salt and pepper. Cook and stir for 3 to 4 minutes or until tender.

Add the sausage. Brown for 6 to 7 minutes, stirring to crumble the meat, or until no pink remains.

Stir in the vinegar, stock and poultry seasoning. Bring to a simmer. Remove the pan from the heat. Let stand 2 minutes to cool.

Combine the bread, cheese and sausage mixture until evenly coated. Transfer to a 13x9-inch baking dish.

Bake 30 to 35 minutes or until the center is set.

Serve.

Start to Finish Time: 50 minutes

Per Serving (excluding unknown items): 85 Calories; 7g Fat (71.2% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 432mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	85	Vitamin B6 (mg):	trace
% Calories from Fat:	71.2%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	4.1%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	24.7%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	2mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	16mg	% Refused:	n n%
Carbohydrate (g):	1g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	432mg	Vegetable:	0
Potassium (mg):	32mg	Fruit:	0
Calcium (mg):	172mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	154IU		
Vitamin A (r.e.):	45 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 85 **Calories from Fat:** 61

% Daily Values*

Total Fat 7g	10%
Saturated Fat 3g	16%
Cholesterol 16mg	5%
Sodium 432mg	18%
Total Carbohydrates 1g	0%
Dietary Fiber trace	0%
Protein 5g	
Vitamin A	3%
Vitamin C	0%
Calcium	17%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.