

# Sausage & Cranberry Stuffing

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## Servings: 8

1 pound Bob Evans Savory Sage  
sausage roll  
1/2 cup butter  
6 stalks celery, finely diced  
2 medium onions, finely diced  
1 package (12 ounce) herb flavor  
stuffing mix  
1 cup dried cranberries  
1 teaspoon salt  
2 cans (14.5 ounce ea) chicken broth

## Preparation Time: 15 minutes

## Cook Time: 1 hour

Preheat the oven to 325 degrees.

In a large skillet, crumble and cook the sausage until browned. Remove from the pan.

In the same skillet, melt the butter over medium heat. Saute' the celery and onions until softened, about 5 minutes.

In a large bowl, combine the celery, onions, sausage, stuffing mix, cranberries and salt. Add the broth and stir until well combined.

If desired, loosely stuff some of the mixture into a turkey just before roasting. Place the rest of the stuffing mix into a casserole dish. Cover.

Bake for one hour or until hot.

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Per Serving (excluding unknown items): 127 Calories; 12g Fat (82.4% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 601mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.

## Side Dishes

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	127	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	82.4%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	11.9%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	5.8%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	12g	<b>Folacin (mcg):</b>	15mcg

**Saturated Fat (g):** 7g  
**Monounsaturated Fat (g):** 3g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 31mg  
**Carbohydrate (g):** 4g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 2g  
**Sodium (mg):** 601mg  
**Potassium (mg):** 185mg  
**Calcium (mg):** 25mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 4mg  
**Vitamin A (i.u.):** 474IU  
**Vitamin A (r.e.):** 111RE

**Niacin (mg):** 1mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** 0%

### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 1/2  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 2 1/2  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 127 **Calories from Fat:** 105

#### % Daily Values\*

<b>Total Fat</b> 12g			18%
Saturated Fat 7g			36%
<b>Cholesterol</b> 31mg			10%
<b>Sodium</b> 601mg			25%
<b>Total Carbohydrates</b> 4g			1%
Dietary Fiber 1g			4%
<b>Protein</b> 2g			
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<b>Vitamin A</b>			9%
<b>Vitamin C</b>			6%
<b>Calcium</b>			3%
<b>Iron</b>			2%

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