

Two-Bread Stuffing with Sausage, Bacon and Raisins

JeanMarie Brownson - Chicago Tribune
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Servings: 12

1 pound loaf pumpernickel or black bread with raisins, cut into one-inch pieces

10 ounces French baguette, cut into one-inch pieces

1 1/2 pounds mild Italian sausage, removed from the casing

4 ounces smokey bacon, cut into small dice

1 large sweet onion, diced

4 ribs celery, diced

1 bunch green onions, trimmed and diced

3 to 4 cloves garlic, finely chopped

1/2 cup raisins or dried cranberries

2 tablespoons rubbed sage

5 cups turkey or chicken broth (approximate)

1/4 cup fresh parsley

1/2 teaspoon thyme

1/2 teaspoon pepper

salt (to taste)

Preparation Time: 30 minutes

Bake: 1 hour 30 minutes

Preheat the oven to 350 degrees.

Heavily butter a 13x9-inch baking pan.

Spread the bread pieces in a single layer on two baking sheets. Bake, turning once or twice, about 20 minutes. Cool.

Meanwhile, cook the sausage, bacon and sweet onion in a very large skillet over medium heat, chopping the sausage into small bits and stirring until the sausage is cooked through, about 30 minutes. Cool.

Mix the celery, green onions, garlic, raisins and sage in the bottom of a large bowl. Stir in the cooled sausage mixture. Add the bread cubes. Mix well. Stir in broth to moisten. Stir in the parsley, thyme and pepper. Taste and season.

Transfer the mixture to the buttered pan. Let stand up to one hour or refrigerate, covered, up to one day.

Bake, uncovered, until heated through and the edges are crispy, 50 to 60 minutes. Serve hot.

Per Serving (excluding unknown items): 8 Calories; trace Fat (5.2% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fat.

Side Dishes, Turkey

Per Serving Nutritional Analysis

Calories (kcal):	8	Vitamin B6 (mg):	trace
% Calories from Fat:	5.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	80.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	14.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	8mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refuse:	n n%
Carbohydrate (g):	2g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	13mg	Vegetable:	1/2
Potassium (mg):	68mg	Fruit:	0
Calcium (mg):	13mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	90IU		
Vitamin A (r.e.):	9RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 8 **Calories from Fat:** 0

% Daily Values*

Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 13mg	1%
Total Carbohydrates 2g	1%
Dietary Fiber 1g	2%
Protein trace	
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Vitamin A	2%
Vitamin C	6%
Calcium	1%
Iron	2%

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