

# Persimmon & Squaw Bread Stuffing

Yield: 9 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-squaw-bread-recipe>

## Ingredients:

- 12 ounces bread cubed, 1/2 inch and toasted squaw, about 9 1/2 cups
- 6 ounces whole wheat sourdough bread cubed, 1/2 inch and toasted, about 5 1/2 cups
- 3/4 cup unsalted butter divided
- 1 yellow onion medium, diced
- 3 celery stalks diced
- 3 garlic cloves minced
- 14 cremini mushrooms cleaned and thinly sliced
- 3 Fuyu persimmons slightly under ripe, peeled and diced
- 1/2 teaspoon light brown sugar
- 2 1/2 tablespoons thyme minced
- 1 tablespoon chives thinly sliced
- 2 teaspoons rosemary minced
- 32 ounces vegetable high quality, or chicken stock, warmed
- 2/3 cup grated Gruyere cheese finely, optional
- salt
- pepper

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 50 milligrams
4. Fat: 21 grams
5. Fiber: 6 grams
6. Protein: 12 grams
7. SaturatedFat: 12 grams
8. Sodium: 550 milligrams
9. Sugar: 4 grams

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