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Cornbread Stuffing

Yield: 8 min Total Time: 55 min

Recipe from: <u>https://www.recipeschoose.com/recipes/recipe-for-cornbread-stuffing-dressing-for-</u> thanksgiving

Ingredients:

- 1 batch cornbread or storebought, 1 or 2 days old or toasted, roughly crumbled
- 1 1/2 pounds breakfast sausage not sweet
- 2 cups celery chopped
- 1 cup yellow onion chopped
- 2 cloves garlic minced
- 2 tablespoons fresh sage chopped
- 4 teaspoons fresh thyme removed from stem
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper fresh
- 3 tablespoons unsalted butter
- 2 eggs beaten
- 2 cups turkey broth

Nutrition:

- 1. Calories: 80 calories
- 2. Carbohydrate: 4 grams
- 3. Cholesterol: 65 milligrams
- 4. Fat: 6 grams
- 5. Fiber: 1 grams
- 6. Protein: 3 grams
- 7. SaturatedFat: 3 grams
- 8. Sodium: 210 milligrams
- 9. Sugar: 2 grams

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