

Canadian-Syrian Thanksgiving Stuffing

Yield: 8 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-stuffing-recipe-nuts>

Ingredients:

- 1 loaf white bread unsliced, about 1 1/2 pounds, crusts removed, cut into 1-inch cubes, about 12 cups
- 3 tablespoons unsalted butter or margarine
- 1 yellow onion medium, diced
- 1 teaspoon coarse salt
- 3/4 teaspoon ground allspice
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cardamom
- 1/8 teaspoon ground cloves
- 1/2 cup golden raisins
- 1/2 cup dried cranberries
- 1/2 cup roasted chestnuts coarsely chopped, about 100 grams
- 2 cups vegetable broth low-sodium

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 10 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 820 milligrams
9. Sugar: 10 grams

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