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Roasted Capon with Sage Stuffing

Yield: 6 min Total Time: 85 min

Recipe from: https://www.recipeschoose.com/recipes/christmas-capon-recipe

Ingredients:

- 8 pounds capon
- 7 tablespoons butter softened
- 1 bunch fresh sage
- ground black pepper
- salt
- 1/2 pound slab bacon cubed
- 1 yellow onion small, peeled and chopped
- 1 lemon
- 4 cups day old bread cubes

Nutrition:

- 1. Calories: 1720 calories
- 2. Carbohydrate: 4 grams
- 3. Cholesterol: 515 milligrams
- 4. Fat: 133 grams
- 5. Fiber: 1 grams
- 6. Protein: 120 grams
- 7. SaturatedFat: 44 grams
- 8. Sodium: 810 milligrams
- 9. Sugar: 1 grams

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