

Sage Stuffing

Yield: 9 min

Total Time: 225 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-corn-bread-stuffing-recipe>

Ingredients:

- 8 cups fresh bread crumbs coarse, from a 1-lb white loaf with crust removed
- 4 cups corn bread coarsely crumbled buttermilk
- 1/4 cup fresh flat leaf parsley finely chopped
- 3 tablespoons chopped fresh sage finely
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup unsalted butter
- 2 onions medium, finely chopped, 1 1/2 cups
- 1 liver turkey, or 3 chicken livers, 2 to 3 oz total, trimmed and finely chopped
- 1 cup chopped celery finely
- 2 large eggs lightly beaten
- 1 cup turkey giblet stock or low-sodium chicken broth
- 1/2 cup heavy cream

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 135 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 18 grams
8. Sodium: 1130 milligrams
9. Sugar: 5 grams

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