

How To Make Classic Sage Stuffing for Thanksgiving

Yield: 7 min
Total Time: 85 min

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

Ingredients:

- 18 ounces rustic bread round loaf, cut into 1-inch cubes, about 10 cups
- 6 tablespoons unsalted butter divided
- 2 yellow onions large, about 1 pound, diced
- 4 stalks celery diced
- 4 cloves garlic minced
- 1/4 cup sage leaves finely chopped fresh
- 4 stalks fresh thyme
- 2 large eggs beaten
- 2 cups turkey chicken, or vegetable stock
- 1 teaspoon kosher salt
- freshly ground black pepper

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 120 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 8 grams
8. Sodium: 680 milligrams
9. Sugar: 2 grams

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