"Festive Family Thanksgiving Cookbook"

Recipe

Cranberry Walnut Stuffing

Serves 10 Preparation and cooking time 40 minutes

1½ cups finely sliced celery

1½ cups minced onion

1 Tbs. light tub margarine spread

1 cup low sodium, fat free chicken broth

½ cup finely chopped parsley

½ tsp. ground sage

1 tsp. thyme

½ tsp. ground pepper

½ cup hot water

1-10 oz. package (about 8 cups) herb seasoned bread cubes for stuffing

½ of a 16 oz. can whole berry cranberry sauce, liquefied (this is ½-¾ cup sauce)

½ cup chopped walnuts

In a large pot, simmer celery and onion in margarine and broth until tender. Set aside.

Add seasonings and ½ cup hot water to celery mixture. Stir in bread cubes to celery-onion mixture until evenly moistened.

In a small saucepan, over low heat, add 1 Tbs. of water to cranberry sauce and melt until it is a liquid consistency. Drizzle carefully over stuffing. Be careful not to add too much cranberry sauce because the stuffing can become too sweet.

Sprinkle with walnuts. Stir to evenly mix.

Cover and let sit on low heat for 20 minutes, stirring occasionally.

Nutrition Facts Per Serving : 185 Calories, 6 g Total Fat, 54 Calories from Fat, 1 g Saturated Fat, 671 mg. Sodium, not a significant source of Cholesterol