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## *Special Turkey Stuffing*

Chicken broth and fat free butter flavored granules provide traditional holiday flavor and keep the stuffing moist.

Original recipe yield: . . . . . 10 cups

Prep Time: . . . . . 20 minutes      Cook Time: . . . . . 15 minutes

Ready In: . . . . . 35 minutes      Servings: . . . . . 20 (change)

### **Ingredients:**

- 1/2 cup fat free butter flavored granules
- 2 (14.25 ounce) cans fat-free, reduced-sodium chicken broth
- 1 1/2 cups diced celery
- 1 large onion, chopped
- 1 1/2 cups diced fresh mushrooms
- 16 ounces whole wheat dry bread crumbs
- 3 tablespoons salt-free herb and spice blend

### **Directions:**

- In a large skillet over medium heat, combine the fat free butter flavored granules and 1 cup chicken broth. Heat until boiling. Mix in the celery, onion and mushrooms. Slowly cook and stir 5 minutes, or until vegetables are soft.
- Place the bread crumbs in a large bowl. Blend in the chicken broth mixture. Pour in remaining chicken broth and salt-free herb and spice blend. Mix thoroughly.
- Stuff the Thanksgiving bird or bake in a cake pan at 350 degrees F (175 degrees C) for approximately 15 minutes.

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