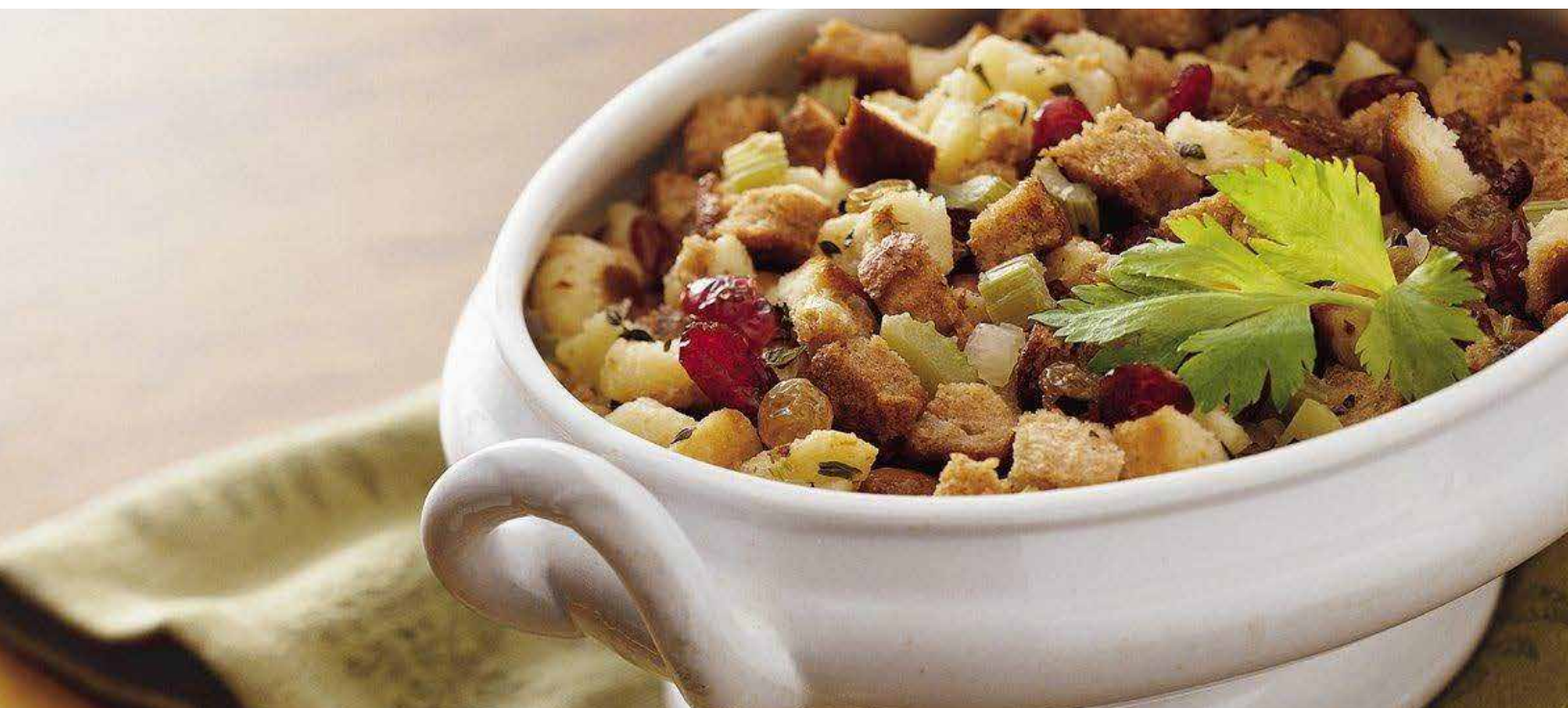


# Cranberry Stuffing



**Serving Size**  
10 (1/2 cup)



**Skill Level**  
Easy



**Diet Type**  
Dialysis

## Ingredients

- 3 cups soft, stale breadcrumbs
- 1/4 tsp poultry seasoning
- 1/4 tsp fresh rosemary
- 1/4 cup apple juice
- 1/2 cup fresh cranberries, diced in half
- 2 tbsp melted margarine
- 1/4 cup chopped celery

## Directions

1. Preheat oven to 350°F.
2. Combine all ingredients and mix evenly.
3. Spray casserole dish with oil.
4. Place mixture into casserole dish and bake for 30 minutes.

## Nutrition Facts

Servings 10 (1/2 cup)

Amount per serving

**Calories 160**

Sodium	260 mg
Potassium	16 mg
Phosphorus	2 mg
Carbohydrates	18 g
Protein	2 g