Crockpot Stuffing

Lori Hassing

"Culinary Creations and Wonders" - The St. Lucie Council of Catholic Women, Port St. Lucie FLLori

12 - 13 cups bread cubes

1 cup margarine

2 eggs, beaten

2 cups celery, chopped

1 teaspoon sage

2 cups onion, chopped

1 teaspoon thyme

1 teaspoon poultry seasoning

1 1/2 teaspoons pepper

1 1/2 teaspoons salt

3 1/2 to 4 1/2 cups chicken broth

Saute' onion and celery margarine.

Combine the rest of the ingredients and pack loosely into the crockpot.

Cover and cook on high for 45 minutes.

Cook on low for approximately four hours.

Per Serving (excluding unknown items): 20570 Calories; 451g Fat (20.0% calories from fat); 623g Protein; 3439g Carbohydrate; 124g Dietary Fiber; 424mg Cholesterol; 48704mg Sodium. Exchanges: 225 Grain(Starch); 3 1/2 Lean Meat; 6 Vegetable; 84 Fat.

Side Dishes, Slow Cooker

Dar Camina Mutritional Analysis

Calories (kcal):	20570	Vitamin B6 (mg):	5.5mg
% Calories from Fat:	20.0%	Vitamin B12 (mcg):	2.3mcg
% Calories from Carbohydrates:	67.8%	Thiamin B1 (mg):	34.6mg
% Calories from Protein:	12.3%	Riboflavin B2 (mg):	21.2mg
Total Fat (g):	451g	Folacin (mcg):	1373mcg
Saturated Fat (g):	94g	Niacin (mg):	333mg
Monounsaturated Fat (g):	190g	Caffeine (mg): Alcohol (kcal):	0mg
Polyunsaturated Fat (g):	129g		0 n n%
Cholesterol (mg):	424mg		
Carbohydrate (g):	3439g	Food Exchanges	
Dietary Fiber (g):	124g	Grain (Starch):	225
Protein (g):	623g	Lean Meat:	3 1/2
Sodium (mg):	48704mg	Vegetable:	6
			4

1

Potassium (mg):	12553mg	Fruit:	0
Calcium (mg):	11022mg	Non-Fat Milk:	0
Iron (mg):	294mg	Fat:	84
Zinc (mg):	59mg	Other Carbohydrates:	0
Vitamin C (mg):	39mg		
Vitamin A (i.u.):	9060IU		
Vitamin A (r.e.):	1990RE		

Nutrition Facts

Amount Per Serving	
Calories 20570	Calories from Fat: 4108
	% Daily Values*
Total Fat 451g	693%
Saturated Fat 94g	470%
Cholesterol 424mg	141%
Sodium 48704mg	2029%
Total Carbohydrates 3439	g 1146%
Dietary Fiber 124g	496%
Protein 623g	
Vitamin A	181%
Vitamin C	66%
Calcium	1102%
Iron	1634%_

^{*} Percent Daily Values are based on a 2000 calorie diet.