

# Homemade Dressing

This dressing is made with sweet bread, cranberries and sunflower seeds. It is very delicious and different!

Recipe by Joaquin Navarro | Created on **Nov 9, 2021**

## Ingredients

- 2 (1 pound) loaves Hawaiian sweet bread
- 1 teaspoon sage
- 3 teaspoons poultry seasoning
- salt and pepper to taste
- 2 tablespoons butter
- 3 stalks celery, diced
- ½ onion, finely diced
- 1 cup water
- 1 ½ cups dried cranberries
- ½ cup sunflower seeds

## Directions

- Cut day old sweet bread into small pieces and place in large bowl. Add the sage, poultry seasoning, salt and pepper. Toss and allow bread to sit until dry.
- In a large skillet, melt butter and add celery, onion and water. Stir until heated but not boiling.
- Combine the cranberries, sunflower seeds and vegetable mixture to bowl of dried bread; stir well.
- Use as a stuffing for turkey, or bake in a buttered casserole dish at 350 degrees F (175 degrees C) for 30 to 40 minutes.

## Nutrition Facts

Serving: **10 servings** | Calories: **413.7 kcal** | Carbohydrates: **69.3 g** | Protein: **9.8 g** | Saturated fat: **3.4 g** | Cholesterol: **14.2 mg** | Sodium: **222.2 mg** | Fiber: **5.1 g** | Sugar: **20.4 g**

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