

## Thanksgiving Cranberry Walnut Stuffing

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Maple pellets work great for this holiday recipe, but feel free to use whatever is in your hopper - everything taste great with stuffing!

### Ingredients list

- 9 C bread cubes
- 1 ½ C dried cranberries
- 1 C toasted walnuts, chopped
- 1 C butter, melted
- 2 14 oz. cans low sodium chicken broth
- 1 ½ C celery, chopped
- ¾ - 1 C onion, chopped
- 1 tsp cinnamon
- 1 tsp nutmeg
- 2 Tbsp poultry seasoning

### Directions

1. Sauté the onion and celery in butter.
2. Add broth and seasonings.
3. Put bread cubes in a large bowl. Lightly mix in remaining ingredients until bread is coated.
4. Spoon into lightly greased 3 qt. casserole dish.
5. Pre-heat Memphis Wood Fire Pellet Grill to 350 degrees.

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6. Cook for 1 hour and enjoy!

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**Cook Time:**

**Total Time:**

**Yield:**

**Serving size:**

**Calories per serving:**

**Fat per serving:**

**Ingredients:**

**Directions:**

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**Additional Photos:**

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