Festive Cranberry Stuffing

- Serves 10 ½ Cup Per Serving

Ingredients:

- 3 cups soft, stale bread crumbs
- 1 cup diced, peeled, tart apples
- ½ cup diced raw cranberries
- ¼ cup chopped celery
- ¼ teaspoon poultry seasoning
- ¼ cup apple juice
- 2 tablespoons unsalted margarine, melted

Directions:

Preheat oven to 350° F. Combine all ingredients in a large bowl and toss to mix. Place in a lightly breaded casserole dish. Bake for 30 minutes.

Analysis		Renal & Renal Diabetic Exchanges
Calories 150	Sodium 243 mg	1 Starch
Carbohydrates 25 grams	Potassium 79 mg	1 Low Potassium Fruit
Protein 4 grams	Phosphorus 45 mg	1 Fat
Fat 4 grams		