

Sweet Potato Stuffing

Makes 8 servings

1/2 cup raisins
2 cups canned sweet potatoes, diced
2 cups cornbread, crumbled
1 tbsp butter or margarine, melted

1. Soak raisins in hot water for 1 hour.
2. Preheat oven to 350 degrees.
3. Mix all ingredients together and put in casserole dish.
4. Cover and bake until heated through.
5. Uncover and bake an additional 5 minutes to brown top.

Nutrition per serving:

Calories 240

Calories from fat 60

Total fat 7g

Saturated fat 2.5g

Cholesterol 20mg

Sodium 250mg

Total carbohydrate 38g

Dietary fiber 3g

Sugar 17g

Protein g

Vitamin A 410RE

Vitamin C 7mg

Calcium 110mg

Iron 2mg

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