GLUTEN·FREE

SEASONED STUFFING MIX

SERVES 6-8 8-10 WITH OPTIONAL INGREDIENTS

INGREDIENTS:

2 cups onion, diced 11/2 cups celery stalk, diced 1 10oz. package GF stuffing mix 21/2-3 cups broth/stock of choice salt & pepper to taste

3/4 cup butter/butter substitute (or 1/2 cup olive oil)

OPTIONAL INGREDIENTS:

8-10oz, sausage

4-8oz. mushroom of choice, sautéed 1/2 cup walnuts or 1 cup roasted chestnuts 1/4 cup dried, sweetened cranberries

DIRECTIONS:

- Preheat oven to 350°F.
- 2 Heat 2T of butter/oil in skillet over medium heat Add onion & celery: cook until tender.
- 3. If using sausage and/or mushrooms, add to skillet and sauté until browned
- 4. Combine all ingredients in large bowl: adjust amount of broth so stuffing is not dry.
- 5. Transfer mix to buttered/oiled glass dish.
- 6 Cover with foil & bake for 40 minutes
- 7. Remove foil & bake for additional 20 min. or until top is slightly crispy.
- 8 FNJOY!

NOTE: Not using our packaged seasoned stuffing mix? You can still enjoy our gluten-free stuffing recipe. Simply substitute the packaged mix with a 1/2 loaf of Honey Gold Sandwich Bread and a 1/2 loaf of Farmhouse Sandwich Bread, cut into 1" cubes and dried (challah, baquette, and Rustic Italian are all great choices too). Add 1tsp each of thyme and sage.