



GLUTEN FREE THANKSGIVING

BY CANYON BAKEHOUSE



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WELCOME!

Thanksgiving is right around the corner and we all know what that means: lots of cooking! Being gluten free can be especially challenging during the holidays, so we compiled The Ultimate Gluten Free Thanksgiving guide to provide you with simple and delicious gluten-free recipes that everyone will love! In this guide you'll find gluten free alternatives to the classic Thanksgiving favorites along with some new recipes we think you'll love! Happy Thanksgiving from our family to yours!



GLUTEN FREE

ROASTED GREEN BEANS WITH HERBED BREADCRUMBS

Recipe by : Jessica Glick
Serves: 10-12

INGREDIENTS

- 3 Pounds fresh green beans, rinsed, stems removed
- 1 Canyon Bakehouse Everything Bagel
- 1½ Tablespoons Italian seasoning
- 1 Tablespoons fresh thyme, stems removed
- 2 Tablespoons olive oil
- 1 Teaspoon kosher salt
- Pinch crushed black pepper
- Extra thyme leaves for garnish
- Lemon Vinaigrette:
- ¼ Cup Mayonnaise
- 1 Tablespoon extra virgin olive oil
- 2 Cloves of garlic
- Juice of 2 small lemons (about 3 tablespoons)
- 2 pinches of kosher salt

DIRECTIONS

1. Preheat oven to 400 degrees F. Prepare 2 baking sheets lined with parchment paper.
2. Toast bagel and set aside.
3. Divide trimmed green beans between the two baking sheets, spread out into a single layer. Bake for 25-30 minutes. It should look lightly browned with somewhat crisp edges, yet tender on the inside of the beans.
4. Meanwhile, prepare breadcrumbs in a food processor. Combine broken up bagel, Italian seasoning, fresh thyme leaves, olive oil, kosher salt, crushed black pepper and pulse until a coarse breadcrumb consistency. Transfer to a bowl and use the food processor for the vinaigrette.
5. To prepare vinaigrette (can make ahead up to 3 days): in a small food processor or by whisk by hand. Combine mayonnaise, extra virgin olive oil, garlic (crushed if whisking by hand), lemon juice, and kosher salt and pulse until well combined.
6. Drizzle vinaigrette on green beans (I combine green beans from both sheets into one) and toss to combine then transfer to your serving dish. Sprinkle on breadcrumbs and extra thyme leaves for garnish and serve.
7. Make ahead: Green beans are freezer friendly when tossed in the vinaigrette only. Thaw at room temperature, then reheat at 300 degrees F (148 Celsius) for 15-20 minutes before adding breadcrumbs. Breadcrumbs can be frozen separately (in a freezer safe container) then assemble before serving.

Notes: Each component of this recipe can be made the day before to make holiday baking easier. The breadcrumbs at room temperature will keep them crisp for a couple of days.



GLUTEN FREE

POMEGRANATE CROUTON SALAD

Recipe by : Canyon Bakehouse

Serves: 6

INGREDIENTS

Salad

- 5 oz. of arugula
- Seeds from one pomegranate
- 1 Cup of pecans
- 6 oz. of goat cheese

Croutons

- 1 Canyon Bakehouse Rosemary and Thyme Focaccia Bread

- Olive oil

- Salt

Dressing

- ¼ Cup of olive oil
- ¼ Cup of vinegar
- Juice from a half of a lemon
- 1 Tablespoon of sugar
- Salt and pepper to taste

DIRECTIONS

1. Preheat the oven to 375 degrees. Cut the bread into ½ inch squares and place them on a cookie sheet. Drizzle with olive oil and salt. Bake for 15-20 minutes, or until golden in color. Remove from heat and let cool.
2. Mix all the ingredients together for the salad dressing and set aside
3. Assemble your lettuce in a large bowl and top with croutons, pomegranate seeds, pecans, and goat cheese. Dress the salad right before you serve.



GLUTEN FREE

SLICED BRUSSELS SPROUTS SALAD WITH PANCETTA

Recipe by : Canyon Bakehouse

Serves: 2-4

INGREDIENTS

- 1 lb. Brussels Sprouts
- ½ Cup Walnuts, coarsely chopped and lightly toasted
- 2 slices Canyon Bakehouse Mountain White Bread, stale and grated into coarse crumbs
- ¼ Cup Gruyere, grated
- 4 Slices Thick Bacon, cut crosswise into ¼ inch strips
- 2 Tbsp. Bacon Fat
- 2 Tbsp. Red Wine Vinegar
- 1 tsp. Dijon Mustard
- Salt and Pepper

DIRECTIONS

1. Using a mandolin or a chef's knife, slice the Brussels sprouts into a bowl.
2. Combine the chopped, toasted walnuts with the breadcrumbs and set aside.
3. Cook the cut bacon in a pan over medium heat, until crispy. Retaining the bacon fat, spoon off the bacon and set aside.
4. In a small bowl, whisk together the bacon fat, red wine vinegar and Dijon mustard.
5. To serve, toss the salad with the warm dressing and top with grated gruyere and breadcrumb mixture. Season with salt and pepper to taste.



GLUTEN FREE

TRADITIONAL GRAVY

Recipe by : Canyon Bakehouse

Serves: 6-8

INGREDIENTS

- 1 Shallot, chopped
- 1 ½ Cups of turkey drippings
- 1 Stick of butter
- 1/3 Cup of gluten free flour
- 1 Teaspoons of dried thyme
- Salt and pepper to taste

DIRECTIONS

1. In a large sauce pan, melt the butter on medium heat and cook your shallot for about 5 minutes.
2. Stir in your turkey drippings and slowly sprinkle the gluten free flour, mixing as you sprinkle it in.
3. Turn down the heat to low and add the thyme, salt and pepper.
4. Let gravy cook for 10 minutes.
5. Serve warm.



GLUTEN FREE

SAUSAGE, KALE AND LEEK GRATIN

Recipe by : Canyon Bakehouse

Serves : 6

INGREDIENTS

- 1 lb. Ground Pork Sausage
- 1 Leek, sliced crosswise to ¼ inch
- 2 Cup Kale, ribbed and torn
- ½ Loaf Canyon Bakehouse 7 Grain Bread, cut or torn into 1-inch pieces
- ¾ Cup Whole Milk
- ¾ Cup Chicken Stock
- 2 Eggs
- 1 Tbsp. Dijon Mustard
- Salt and Pepper, to taste
- 2/3 Cup Manchego Cheese, grated

DIRECTIONS

1. Prepare a 9x13 baking dish with butter. Preheat the oven to 350 degrees.
2. Heat a fry pan over medium high heat. Drop the sausage into the pan in small pieces. Brown on all sides.
3. Reduce the heat to medium. Retain the fat in the pan and spoon the sausage into a separate bowl (set aside).
4. Add the sliced leeks to the pan and sauté until soft. About 5-10 minutes. Remove from the heat.
5. Layer the bread, sausage, leeks and kale in the prepared baking dish.
6. In a mixing bowl, combine the milk, stock, eggs and Dijon. Pour the mixture over the casserole dish and season with salt and pepper.
7. Top the dish with grated manchego and bake for 35 minutes until brown and bubbly.



GLUTEN FREE

THANKSGIVING STUFFING

Recipe by : Lauren Gaskill

Serves: 6

INGREDIENTS

- 1 Loaf Canyon Bakehouse Mountain White bread, chopped
- 4 Stalks celery, diced
- ½ Medium onion, diced
- 1 Cup diced mushrooms
- 1 Tablespoon olive oil
- ¼ Cup minced fresh parsley
- 1 Teaspoon dried sage
- 1 Teaspoon dried thyme
- 1 Teaspoon dried marjoram
- ½ Teaspoon salt
- ½ Teaspoon pepper
- 1 Egg, beaten slightly
- 1 Cup chicken broth

DIRECTIONS

1. Preheat oven to 350° F. Grease a 9x13 inch casserole dish and set aside. Place chopped bread on a baking sheet and bake until lightly toasted, about 20 minutes, stirring halfway through.
2. In a large skillet, heat olive oil over medium heat. Add celery and onion and sauté, stirring occasionally, for about 5 minutes. Stir in mushrooms and cook for another 5 minutes. Stir in parsley, sage, thyme and marjoram, and cook until fragrant, about 1 minute. Transfer veggies to a very large mixing bowl.
3. Add toasted bread cubes, chicken stock, egg, salt and pepper to the mixing bowl and stir until the dry ingredients are coated with the wet ingredients. Pour into the prepared casserole dish.
4. Cover stuffing with foil and bake for 25 minutes. Remove foil and bake until golden brown, about 25 more minutes.



GLUTEN FREE

FOCACCIA STUFFING WITH
LEEK & WILD MUSHROOMS

Recipe by : Jessica Glick

Serves: 10

INGREDIENTS

- 4 Tablespoons olive oil
- 2 Large leeks, thinly sliced
- 1 Medium onion, diced
- 3 Celery stalks, diced
- 2 Teaspoons kosher salt
- 1 Teaspoon crushed black pepper, to taste
- 1 1/2 lb Wild mushrooms
- 1 Tablespoon fresh garlic, minced
- 1/2 Bunch of rainbow Swiss chard (about 4 leaves with stems)
- 1 Canyon Bakehouse Rosemary & Thyme Focaccia Bread, diced into 1 inch cubes
- 2 Teaspoons fresh thyme, stems removed
- 3 cups vegetable stock

DIRECTIONS

1. Preheat an oven to 375°F. Grease a 9-by-13-inch oven safe baking dish with olive oil, or non-dairy soy free spread.
2. In a large sauté pan set over medium high heat, add olive oil. Add leek, onion, celery, salt and pepper. Stir to combine well. When onions are soft, translucent, and just beginning to brown on the edges, about 5 minutes, add mushrooms and sauté until browned, another 5 minutes. Add garlic. Add Swiss chard. Stir to combine for 2-3 minutes, until chard has softened. Note: It may seem like a lot of mushroom but it will reduce down quite a bit.
3. Turn off heat, then add cubed focaccia bread to the mixture, toss gently until well combined. Transfer to the greased baking dish. Slowly, and evenly throughout, add vegetable stock to the stuffing mixture. Note: Don't push the cubed bread down in the baking dish or toss the mixture too long as this could make the bread mushy, or break apart.
4. Bake the stuffing for 25-35 minutes.
5. Let rest for 10 minutes before serving.



GLUTEN FREE

SWEET POTATO BROWNIE TARTLETS

Recipe by : Canyon Bakehouse

Serves: 12

INGREDIENTS

- 1 Sweet Potato, baked and mashed
- 1 Tbsp. Butter
- 2 Tbsp. Maple Syrup
- ¼ tsp. Pumpkin Pie Spice
- ¼ C. Heavy Cream
- 3 Packages Canyon Bakehouse Brownie Bites
- 15 Mini Marshmallows

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Prepare a muffin tin by mashing brownie bites into the wells (standard tin = 2 bites per well)
3. Using a hand mixer, beat the sweet potato, butter, syrup, pumpkin pie spice and heavy cream until smooth.
4. Spoon the sweet potato mixture into a pastry bag and pipe into each brownie cup.
5. Top each tartlet with marshmallows and bake for 8-10 minutes, until marshmallows are just golden.



GLUTEN FREE

PUMPKIN APPLE CRISP

Recipe by : Lauren Gaskill
Serves : 8

INGREDIENTS

Filling

- ½ Cup pumpkin
- 6 Apples, sliced thin
- ½ Cup coconut water
- 1 Teaspoon cinnamon
- 2 Tablespoons maple syrup
- ¼ Cup cassava flour

Topping

- 1 cup oats
- ¼ Cup Canyon Bakehouse Mountain White bread, pulsed into breadcrumbs
- ½ Cup cassava flour
- ½ Cup coconut sugar
- 2 Teaspoons chia seeds
- 1 Teaspoon pumpkin pie spice
- 4 Tablespoons butter
- 3 Tablespoons coconut oil, melted

DIRECTIONS

1. Preheat the oven to 350° F. Use a spatula to spread pumpkin evenly on the bottom of a medium ceramic baking dish and set aside.
2. In a medium bowl, mix together the apples, coconut water, cinnamon, maple syrup and cassava flour until combined. Pour apples evenly into baking dish.
3. In another medium bowl, stir together the oats, breadcrumbs (use a food processor to pulse slices of bread into breadcrumbs), cassava flour, coconut sugar, chia seeds, pumpkin pie spice, and melted butter and coconut oil. Stir until all of the flour is incorporated and the mixture is moistened throughout.
4. Spoon the oat mixture over the apple-pumpkin filling and use your fingers to break up the mixture until it is evenly distributed. Bake for 45 minutes, or until the top is golden.
5. Let the crisp cool for about 10 minutes before serving.



GLUTEN FREE

PUMPKIN BREAD PUDDING

Recipe by : Canyon Bakehouse

Serves: 1 or 8, depends on how you're feelin'

INGREDIENTS

pudding

- 5 Pieces of Canyon Bakehouse Mountain White or 7-Grain Bread, cut into 1-inch squares

- ¾ Cup of heavy whipping cream
- 3 Eggs
- 1 Cup canned pumpkin puree
- 1 Cup of sugar
- 1 Tablespoon of pumpkin pie spice
- ½ Cup of whole pecans

Topping

- ¾ cup sugar
- ½ cup of coconut oil
- 1 teaspoon of almond extract
- 1 teaspoon of cinnamon

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Grease a 9-inch pie dish with coconut oil or butter. Cut bread into 1- inch squares and place into dish.
3. In a medium bowl, whisk whipping cream, eggs, pumpkin puree, sugar and pumpkin pie spice until fully blended.
4. Pour mixture over the bread pieces and place in oven. Bake for 30 minutes.
5. While baking, prepare the topping. On low heat add all the ingredients for the topping to a small sauce pan. Once fully melted and blended turn heat to low to keep warm.
6. 10 minutes before the bread dish is done baking, add the whole pecans and continue to cook.
7. When complete, remove from oven and drizzle the sauce over the bread. Serve immediately.



GLUTEN FREE

CRANBERRY FRENCH TOAST

Recipe by : Canyon Bakehouse

Serves : 2

INGREDIENTS

French Toast

- 4 Eggs
- ½ Cup of milk
- 1 Teaspoons of vanilla extract
- 1 Teaspoon of cinnamon
- 6 Slices of Canyon Bakehouse 7-Grain Bread
- Butter for frying
- Maple syrup and leftover cranberry sauce for topping, or use our recipe below

Cranberry Sauce

- 16 oz. of fresh cranberries
- 1 Cup of sugar
- 1 Cup of orange juice
- 2 Teaspoons of cinnamon
- Zest from one orange

DIRECTIONS

1. Mix eggs, milk, vanilla extract and cinnamon in a shallow pan. Let the bread soak in the mixture and flip the bread so that both sides are covered in the mixture.
2. Melt 1 tbsp. of butter in a pan on medium heat. Place bread in the pan for 3 minutes, flip and fry for another 3 minutes.
3. Place French toast on dishes and top with your leftover cranberry sauce or make our version!
4. To make the cranberry sauce, add all ingredients to a pot on medium heat and cook for 25 minutes, turning down the heat once the mixture begins to boil.
5. Let cool before serving.



GLUTEN FREE

BRIE AND TURKEY BAGEL SANDWICH

Recipe by : Canyon Bakehouse

Serves : 2

INGREDIENTS

Sandwich

• 2 Canyon Bakehouse Everything Bagel

- 4 Eggs, scrambled
- Butter for scrambling
- Leftover Thanksgiving Turkey
- Leftover Cranberry sauce or use our recipe below
- Brie Cheese
- Arugula

Cranberry Sauce

- 16 oz. of fresh cranberries
- 1 Cup of sugar
- 1 Cup of orange juice
- 2 Teaspoons of cinnamon
- Zest from one orange

DIRECTIONS

1. Preheat the oven to 350 degrees. You will use the oven to melt the cheese on your bagel.
2. Toast your bagel in the toaster and when it's done, place your slices of Brie cheese on one side of the bagel. Melt the cheese in the oven. This won't take very long, so watch carefully. Remove from the oven
3. Scramble your eggs in a pan on the stove in butter.
4. To make the cranberry sauce, add all ingredients to a pot on medium heat and cook for 25 minutes, turning down the heat once the mixture begins to boil.
5. Assemble your bagel sandwich with your eggs, turkey, cranberry sauce and arugula and enjoy immediately!



GLUTEN FREE

CRANBERRY TURKEY LEFTOVERS SANDWICH

Recipe by : Canyon Bakehouse

Serves : 2

INGREDIENTS

Sandwich

- 4 slices Canyon Bakehouse Mountain White bread

- ½ Pound leftover Thanksgiving turkey
- 1 Cup of leftover cranberry sauce or use our recipe below

- Mayonnaise
- Lettuce
- Red onion

Cranberry Sauce

- 16 oz. of fresh cranberries
- 1 Cup of sugar
- 1 Cup of orange juice
- 2 Teaspoons of cinnamon
- Zest from one orange

DIRECTIONS

1. To assemble the sandwiches, place two of the slices of bread on a sheet or cutting board and spread mayonnaise on each piece. Top with equal amounts of lettuce, turkey, cranberry sauce and red onion. Top with remaining slices of bread.

To make the cranberry sauce, add all ingredients to a pot on medium heat and cook for 25 minutes, turning down the heat once the mixture begins to boil.



GLUTEN FREE

TURKEY PANINI WITH PESTO AND PICKLED PEPPERS

Recipe by : Canyon Bakehouse

Serves : 2

INGREDIENTS

- ½ Lbs. Roast Turkey Breast
- ¼ Cup Pesto
- 4 Small Pickled Peppers
- 4 Slices Mozzarella
- 4 Slices Canyon Bakehouse 7-Grain Bread
- 2 Tbsp. Olive Oil

DIRECTIONS

1. Brush the outsides of the bread with olive oil. Layer each sandwich with turkey, pesto, pickled peppers and mozzarella.
2. Before serving, press each sandwich in a panini grill, or on the stovetop between two heavy skillet.



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