

# Gluten-Free Holiday Stuffing

## Ingredients

G.F. bread, cubed . . . . .	1 lb. (8-10 cups)	Dried rosemary . . . . .	1 tsp.
Sage breakfast sausage . . . . .	1 lb.	Dried thyme . . . . .	2 tsp.
Butter . . . . .	8 Tbsp.	Dried parsley . . . . .	1 Tbsp.
Onions, medium . . . . .	2	Ground nutmeg . . . . .	1/8 tsp.
Celery stalks . . . . .	4	Chicken broth . . . . .	2-3 cups
Garlic cloves . . . . .	3	Eggs . . . . .	2 large
Dried sage . . . . .	2 tsp.	Kosher salt . . . . .	1½ tsp.
		Black pepper . . . . .	1 tsp.

## Directions

Preheat oven to  $250^{\circ}F$  for bread, then  $350^{\circ}F$  for baking — Cut **bread** into ½-inch cubes — Dice **onions** and **celery** — Mince **garlic** — Beat **eggs** — Grease a 9x13 inch baking dish — Melt 4 Tbsp. **butter** for bread cubes, remaining for vegetables

1. Toss **bread cubes** with 4 Tbsp. melted **butter**, then spread on a baking sheet and toast at  $250^{\circ}F$  for *45-60 minutes*, stirring every *15 minutes*, until golden and dry. Let cool.
2. Brown **sausage** over medium heat until cooked through, breaking into small crumbles. Remove with slotted spoon and set aside.
3. In the same pan, melt remaining 4 Tbsp. **butter**. Add **onions** and **celery**, cooking until softened, about *8-10 minutes*. Add **garlic** and cook for *1 minute* more.
4. In a large bowl, combine toasted **bread**, cooked **sausage**, sautéed vegetables, **dried sage**, **dried rosemary**, **dried thyme**, **dried parsley**, and **ground nutmeg**.
5. Gradually add **chicken broth**, stirring gently until bread is evenly moist but not soggy. Mix in beaten **eggs**, 1½ tsp. **kosher salt**, and 1 tsp. **black pepper**. Taste and adjust seasoning if needed - the mixture should taste slightly saltier than you'd expect, as the flavors will mellow during baking.
6. Transfer to prepared baking dish. Cover with foil and bake at  $350^{\circ}F$  for *30 minutes*.
7. Uncover and bake for additional *15-20 minutes* until top is golden brown and crispy.
8. Let rest for *10 minutes* before serving.