

Gluten-Free Holiday Stuffing

Ingredients

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| G.F. bread, cubed | 1 loaf (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°F* for bread, then *350°F* for baking — Cut **bread** into 1-inch cubes — Dice **onions** and **celery** — Mince **garlic** — Beat **eggs** — Grease a 9x13 inch baking dish — Melt 3 **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°F* for *45-60 minutes*, stirring every *15 minutes*, until golden and dry. Let cool.
2. Brown **sage breakfast 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 cubes**, 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°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.