



Gluten-Free Herbal Bread Dressing Recipe (Non-Rotate)
 By Teri Gruss, MS - Modified by Laura McKay, BS - Health Educator

Cook Time: 50 minutes
 Total Time: 1 hour, 20minutes

Gluten-Free Herbal Bread Dressing is a good example of how gluten-free cooks can adapt traditional recipes to gluten-free recipes that are fit for a feast that everyone can enjoy. The foundation of this recipe is Gluten-Free Walnut Rosemary Bread, with texture and flavor ideal for bread stuffing.

Ingredients:

- 8 cups cubed Gluten-Free Walnut Rosemary Bread OR your favorite GF bread (1/2 inch cubes. crust removed)
- 1/2 cup butter (1 stick) (Option-Use Ghee)
- 2 cups chopped onion- Walla Walla or other sweet variety if possible
- 2 cups chopped celery with leaves
- 1/2 cups chopped fresh chives
- 3 tablespoons minced fresh sage
- 1 tablespoon minced fresh thyme
- 2 lightly beaten large eggs (Option-Use Ener G Egg Replacer)
- 1 teaspoon salt, or to taste
- 1/2 teaspoon pepper, or to taste
- 1 cup gluten-free chicken broth

Preparation: Preheat oven to 350°. Spread bread cubes in one layer on 2 large baking sheets. Bake for about 12 minutes or until cubes are dry, but not browned. Allow bread cubes to cool. Place cooled cubes in a large mixing bowl. Melt butter in a large saucepan over medium high heat. Add onions and celery and sauté for about 10 minutes or until onions are translucent, but not browned. Add herbs to vegetables and sauté an additional 2 minutes. Add vegetable herb mixture to bread cubes and stir to mix. Pour lightly beaten eggs into mixture and stir to blend. Add salt and pepper and stir to mix. Add gluten free chicken broth and stir to thoroughly combine all ingredients. If the stuffing is too dry, add more broth, 1 tablespoon at a time, being careful not to overdampen or stuffing will be soggy. Transfer stuffing to a buttered 13x9 inch baking dish and bake for approximately 50 minutes or until the top is golden brown.

ENJOY!

Tip: If you like a heavily flavored stuffing, add 1 tablespoon of gluten free poultry seasoning to bread cube mixture before baking.



Test flavors and moisture content- Melt 1 teaspoon of butter in a small skillet. Over medium heat, add 1 tablespoon of stuffing and cook just until golden brown. Taste and add more herbs, salt or pepper if needed. If the dressing seems too dry try adding another egg. Too much broth can make the dressing soggy.

Always make sure your work surfaces, utensils, pans and tools are free of gluten. Always read product labels. Manufacturers can change product formulations without notice. When in doubt, do not buy or use a product before contacting the manufacturer for verification that the product is free of gluten.

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