



- C L O U D 9 -
SPECIALTY BAKERY



Gluten-Free Stuffing

- 2 cups of your favorite gluten-free bread dried and cubed
(we recommend Cloud 9 :)
2 tbsp butter
1/2 cup chopped celery
1 cup chopped onion
1 cup chopped mushrooms
2 tbsp parsley
1/2 tsp salt
1 tsp sage
1 tsp poultry seasoning
1/4 tsp pepper
3/4 chicken or vegetable stock

Melt the butter in a large pot. Add the celery, onion, mushrooms, parsley, salt, and cook on medium heat for 5 minutes. Turn the heat off, add the bread cubes, sage, poultry seasoning and pepper and mix together. Add the chicken or vegetable stock and mix until the stuffing is moist, but not sloppy. Stuff your turkey with stuffing prior to roasting, or place in a casserole dish and bake at 350 °F about 45 minutes before dinner.

TIPS

If your bread is not dry, spread the cubes onto an ungreased cookie sheet and place in an oven pre-heated to 400 °F. Turn the oven off, and leave the bread overnight.