

# Rockin' Gluten-Free Stuffing



On Thanksgiving Day, one of the most popular, favorite, scrumptious items on the menu is stuffing. Most often, this side makes its way into the Christmas holiday season, as well. However, some of us should not have gluten in our diets and the majority of stuffing has just that – grains that are not digestive system friendly. And then there are some recipes that have been created that are gluten free, but definitely don't resemble that good ol' stuffing we are so fond of during the holidays. This recipe is the exception and a home run. I implemented it on Thanksgiving and it was a hit! Use all organic, clean ingredients if possible.

- 1 pound (loaf) of *Gluten-Free Bread* (I prefer [Sami's Bakery Millet Sourdough Bread](#))
  - 3 tablespoons of *Olive Oil*
  - 2 *Onions*, diced
  - 3 stalks of *Celery*, diced
  - 1 teaspoon of chopped fresh *Sage* (you can use 2 teaspoons of *Sage* powder, if need be)
  - 1 teaspoon of dried *Thyme Leaves*
  - $\frac{3}{4}$  teaspoon of *Sea Salt*
  - *Ground Black Pepper* to taste
  - 2 cups *Vegetable Broth* (gluten free)
  - 2 organic, free range *Eggs*
1. Preheat oven to 325 degrees F. Grease a 3-quart baking dish with some olive oil.
  2. Cut bread into cubes about 3/4-inch square and spread onto a baking sheet.
  3. Bake the bread cubes in the preheated oven until crisp, 12 to 17 minutes.
  4. Heat olive oil in a large skillet over medium heat. Cook and stir onions and celery in the hot oil until soft, 8 to 10 minutes. Stir sage, thyme, salt, and black pepper into the vegetables. Mix toasted bread crumbs, chicken broth, and eggs into vegetables.
  5. Spoon dressing into the prepared baking dish and cover dish.
  6. Bake in the preheated oven for 30 minutes, uncover, and bake until top of dressing is crisp and lightly browned, about 10 more minutes.

*Sami's Bakery* <http://samisbakery.com/samis-bakery/>

Sami's Bakery is a family-owned bakery in Tampa, FL and have been in business since 1978. They make fabulous handmade breads, delicious desserts and other baked goods. You can order online through their website, however a lot of natural food stores throughout the country have their products on the shelf. I have been using their "gluten-free" breads and other products for a few years now. Some of their breads or snacks, although aren't made with any wheat or gluten containing ingredients, may not say "gluten-free" simply because the facility where that particular product was prepared may have had other items prepared there that contained wheat, etc. therefore they can't put that on the packaging. So, use caution if you are highly sensitive to wheat, gluten, or have celiac severely, just to be safe.

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