

Gluten Free Traditional Stuffing



Dry Ingredients:

1 New Hat Baking Artisan Bread Loaf (day old bread is best for stuffing)
1 ½ Cups diced Celery
¾ Cup diced Onion
Salt, Pepper, Poultry Seasoning, Parsley, Sage (optional), Celery Salt (optional).

Wet Ingredients:

4 Cups Turkey or Chicken Broth
1 ½ Cups Butter (or Butter Substitute)

Directions:

- 👉 Make one loaf of New Hat Artisan Bread mix according to directions provided in package. Thinly shave off crust from loaf after loaf cools. (We use the shavings and make bread crumbs).
- 👉 Cut 13 to 14 thick slices from the gluten free bread loaf. Long –wise, slice bread four times to get 5 rows. Turn bread rows around and cut five times to make even-sized cubes. Completely dry out bread cubes on baking sheets.
- 👉 Preheat oven to 350°F.
- 👉 Sauté 4 Cups Turkey or Chicken Broth with 1 ½ Cups Butter, 1 ½ Cups diced Celery, ¾ Cup diced Onion, along with your spices until vegetables become translucent. (Add spices according to your taste. Hold back from adding salt and celery salt until you taste the broth to see if it's salty enough.)
- 👉 Place ½ of Bread Cubes in large bowl. Pour Turkey or Chicken Broth mixture over Bread Cubes and mix to get cubes wet. Add remaining Bread Cubes and combine thoroughly. If they're too dry, add extra Turkey or Chicken broth.
- 👉 Place in greased baking dish with cover and place in oven. Bake completely through until stuffing cubes are soft and still moist. Timing of baking varies. Check after 30 minutes and then check again every 15 minutes. Also check to see if more broth needs added. When adding broth, stir bread cubes around for even distribution of liquid.
- 👉 Immediately serve with gravy and/or Cranberry Sauce.
- 👉 Refrigerate uneaten stuffing. It will keep for a number of days.