

**Recipe Name    Sensational Stuffing**

Ingredients:            8 cups GF bread cubes (1-1.5lb. loaf, stale or dried in 250 degree oven for an hour) Sourdough is great, can also use some cornbread. Torn is better than diced if possible. I like Canyon Bakehouse heritage style honey white for this.

                              ½ cup Parsley  
                              ¼ cup fresh Sage, chopped  
                              2 Tbsp. fresh Rosemary, chopped  
                              2 Tbsp. fresh Thyme, chopped  
                              1 stick vegan butter  
                              2 cups yellow onion (or substitute leeks), ¼ "diced  
                              1 cup celery, ¼" diced  
                              8 oz. mushrooms, sliced (optional)  
                              2 tsp. kosher salt  
                              1 tsp. ground black pepper  
                              2 ½ cups chicken broth  
                              2 large eggs  
                              1 cup dried cranberries, unsweetened (optional)  
                              Additional optional add ins: apples, wild rice, kale, chestnuts, nuts, seeds, meat, etc.

**Directions**

1. Butter your casserole dish with vegan butter
2. In a 12" skillet, melt butter and sauté onions, mushrooms and celery until onions have released water and beginning to brown and soften, about 10 min.
3. Add bread pieces to large bowl, add onions and celery and toss with their liquid.
4. Add parsley, sage, rosemary and thyme, salt and pepper and toss
5. Add 1 ¼ cups broth and toss until bread feels rehydrated yet still crisp, not mushy
6. Allow to cool.
7. Preheat oven to 350. Make combination of eggs and last 1 ¼ cups broth and toss. Should now feel like bread is saturated. Add any optional add ins.
8. Pour mixture into buttered dish, cover with foil and bake at 350 degrees for 40 minutes. Remove foil and bake uncovered for another 40-45 min. until browned and crisp on top.



# RECIPE

\*Stuffing can be baked (before browning) 1 day ahead or even earlier if freezing. Just be sure that it reaches 160 degrees with an instant read thermometer before refrigerating/freezing since it has egg in it. After first bake, uncover and let cool, then cover and chill or freeze. When ready for final bake, thaw in the refrigerator if frozen, uncover and bake until top is browned and crisp, 50-60 min.