



RECIPE

Cornbread Stuffing

Using Gluten-Free Naturals Cornbread & Corn Muffin Mix

- 1 package Gluten-Free Naturals™ Cornbread & Corn Muffin mix, (prepared and baked in an 11 x 17" pan)
- 2 stalks celery, washed and sliced
- 1 onion, peeled and chopped
- A small amount of cooking oil (to cook celery and onion)
- 1 1/2 cups water with 1 teaspoon gluten-free chicken base or gluten-free bouillon (some suggested brands are Chicken Better than Bouillon® or Hormel® Chicken Bouillon)*
- 1/4 to 1/2 teaspoon garlic powder
- 1/2 teaspoon ground sage (optional)
- Salt and pepper

Directions:

Prepare cornbread mix batter according to package directions. Bake in a greased 11" x 17" non-stick pan for about 20 minutes until the top is browned. Remove from pan and allow it to cool. Cut cornbread into small cubes.

In a pot, cook the onion and celery in a little oil until desired doneness. Add the water, bouillon, garlic powder and sage. Bring to a boil then remove from heat.

Add the cubed cornbread to the onion/bouillon mixture and blend together. If too dry, add a little more hot water. If needed, add a sprinkling of salt and pepper to taste.

*Note: We cannot be responsible for the gluten-free status of other manufacturer's products. It is your responsibility to check the status for yourself to be sure they are still gluten-free.