



RECIPE

Using Gluten-Free Naturals® Pizza Crust Mix

Traditional Turkey Stuffing with Sausage

- 1 package Gluten-Free Naturals® Pizza Crust Mix to make the bread cubes
- 1/2 pound gluten-free sausage (see www.gfnfoods.com for suggestions)
- 2 large stalks celery, diced (if desired, include the leafy tops, diced)
- 1 large onion, diced
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1 teaspoon dried marjoram
- 1/4 teaspoon rubbed dried sage
- 1 1/2 cups hot water plus 1 teaspoon gluten-free chicken bouillon or 1 1/2 cups gluten-free chicken broth
- 1 Tablespoon butter (optional)
- 2 eggs

Prepare pizza crust mix according to package directions. It may be prepared in a pizza pan or an oblong pan. Allow to cool and cut the pizza crust into cubes using a pizza cutter, knife or poultry scissors.

Place the cubes on a large baking pan, and spread them apart so that they will dry evenly. Bake at 200 degrees for about an hour until they are dry, hard and not bendable. This can be done days or weeks ahead of time. After cubes are dried and cool, store in a plastic bag until ready to use.

When you are ready to prepare stuffing, put the gluten-free bread cubes into a large bowl.

If sausage has casing, remove it. Put sausage in a fry pan and break up with your spatula into small pieces. Cook until browned. Remove the sausage using a slotted spoon, and put it in the bowl with your bread cubes.

Drain all fat but 1 Tablespoon. Add the vegetables to the pan. Sprinkle the herbs and spices over the vegetables. Cook on medium heat until the vegetables are tender. Add the vegetables to the bowl with the gluten-free bread cubes.

Heat the water with bouillon or the chicken broth in the microwave or in the same pan. Add the butter and stir it in until it melts. Add the liquid to the bread cube mixture and blend using a large spoon. Allow to cool. Add the 2 eggs and blend in.

Grease a casserole or oblong pan and spread the stuffing evenly in the pan. Bake at 350 degrees for 30 to 40 minutes.

You may also use this to stuff your turkey. The stuffing must be completely cooled. Never stuff a turkey ahead of time. It should be stuffed right before you put it into the oven. Follow the directions on your turkey regarding adding stuffing and baking times.

Another make-ahead tip: You can cook the sausage and the vegetables a day or two ahead of time and refrigerate them. The day you are ready to make the stuffing, add the cooked sausage and vegetables to the gluten-free bread cubes and continue with the directions from that point.

For more recipes and other products, see our webpage at www.gfnfoods.com