



## Mom's Gluten-Free Dressing

Recipe By MARC and ANGELA RYAN

SERVES: 6-8

### INGREDIENTS:

- ☐ 1 loaf of gluten free bread (or more)
- ☐ 6-8 stalks celery, *chopped (reserve leaves)*
- ☐ 1 16 oz. pkg. bulk breakfast sausage
- ☐ 1 minced onion
- ☐ chopped parsley, *optional*
- ☐ herbs (dried sage, thyme, less basil, oregano)
- ☐ 2 tbsp. butter or olive oil
- ☐ 32 oz. chicken broth, *low sodium*

### DIRECTIONS:

- ☐ 1. Preheat your oven to 350°F.
- ☐ 2. Cut each slice of bread into 6 or 8 pieces. Place on a sheet pan and bake for 20 minutes. (Heels cook quicker so keep an eye on it.)
- ☐ 3. While bread is toasting in the oven, grease a 9x12 casserole dish with olive oil. A longer casserole dish will give you a crispier dressing verses a square casserole dish.
- ☐ 4. Remove toasted bread sheet pan and sprinkle the bread generously with dried sage, thyme, basil, and oregano.
- ☐ 5. Transfer toasted bread into the prepared casserole dish.
- ☐ 6. Sauté celery in 1-2 tbsp. olive oil or butter over medium heat, until softened. Add leaves just at the end.
- ☐ 7. Remove celery from the sauté pan and add the sausage. Press the sausage into one large circular patty. Brown on one side and then divide the sausage patty into 6 pie-shaped wedges. Flip each piece and brown the other side. Once both sides are browned, chop up the sausage into a smaller crumble.
- ☐ 8. Place toasted bread, cooked sausage, and celery into a large stock pot. Pour in the chicken broth and stir until well combined. (This is when you add your optional chopped parsley.)
- ☐ 9. Once the liquid as been absorbed, lightly press the mixture into your prepared casserole dish.
- ☐ 10. Cover dish and refrigerate overnight.
- ☐ 11. On the big day, bake the dressing at 350°F for 45 minutes. If the dressing gets too dry, add more chicken broth.

**Did you make this recipe?**

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