



Traditional Bread Stuffing

Complement your turkey with this gluten-free and dairy-free version of traditional bread stuffing.

Yield: 10 servings

Ingredients

- 10 cups of 1" dried bread cubes from a loaf of [Pamela's Amazing Bread](#)
- 10 TBSP butter or butter substitute
- 6 celery ribs, finely chopped
- 2 onions, finely chopped
- 2 bay leaves
- 1 TBSP sage
- 1 TBSP marjoram
- 1 TBSP thyme
- 2 tsp Savory (There is Summer Savory and Winter Savory, as well as creeping, African, Savory of Crete, etc. If you can't find Savory, a good substitute would be 1 tsp rosemary or 2 more tsp of thyme and/or oregano)
- ½ tsp nutmeg
- ½ cup chopped parsley
- 3 cups chicken stock (or vegetable stock)
- 2 eggs, beaten
- Optional: 10 medium porcini mushrooms
- salt & pepper to taste
- Note: If using dried herbs in place of fresh herbs, use ⅓ to ½ of the amount of fresh herbs called for in the recipe

Directions

Melt the butter. Add celery and onions and cook until golden brown, about 18–20 minutes. Add the bay leaves and fresh herbs and cook about 2 minutes until fragrant. Discard bay leaves.

OPTIONAL: Sauté 10 medium sliced porcini mushrooms in 3 TBSP butter, and add to the herbs.

Add the cooked vegetables and herbs to a large bowl with the dried bread cubes, broth and eggs. Toss gently to combine.

Bake at 375° in a buttered dish covered with foil for 40 minutes and then remove foil and bake until top gets golden, about 20 minutes longer.

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