

## Shopping List

### Produce

Onion

Celery

### Bulk

Poultry seasoning

Rubbed sage

Sea salt

Black pepper

Baking powder

### Grocery

Chicken or vegetable stock

### Dairy

Eggs

Butter/margarine



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"Sassy Sampler" at  
[www.communityfoodcoop.  
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Gluten-free  
Cornbread  
Dressing



Source:  
[www.glutenfreecookingschool.com](http://www.glutenfreecookingschool.com)

# Gluten-free Cornbread Dressing

## INGREDIENTS

- 1 recipe Gluten-free Southern Cornbread
- 2 c GF bread crumbs \*
- 2 c onion, diced
- 1 c celery, diced
- 1 stick butter or margarine
- 1 T poultry seasoning
- 1 T rubbed sage
- 3/4 t sea salt
- 1/2 t black pepper
- 4 c chicken or vegetable stock \*\*
- 2 eggs, well beaten
- 2 T baking powder

\* I save the heels of my GF loaves and keep them in the freezer. When I need bread crumbs, I take some out and run them through the food processor.

\*\* You can use as little as 2 c of stock for drier dressing, or up to 6 c if you like it really moist. You will have to adjust the cooking time for both alterations.

## INSTRUCTIONS

1. Bake a recipe of Gluten-free Southern Cornbread (recipe can be found at [www.communityfoodcoop.wordpress.com](http://www.communityfoodcoop.wordpress.com) or [www.glutenfreecookingschool.com](http://www.glutenfreecookingschool.com)), or any sugarless cornbread recipe. Set aside to cool. Make some GF breadcrumbs if you don't have any on hand.
2. Melt a stick of butter in a large skillet. Sauté the onion and celery in the butter until the onion is transparent.
3. Crumble the cornbread into a really large bowl. Add the breadcrumbs, onion, celery and the rest of the ingredients. It will be very "gloopy".
4. Pour dressing into a 9" x 13" casserole dish and bake at 350° for at least an hour. If, after an hour, the dressing is not browning on top or is not firm in the center, keep cooking it until it is.



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