






Recipe #2

Hope30 Homemade Stuffing Cups

Ingredients:

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- 3/4 cup diced onion
 - 3 celery stalks diced (1/2-3/4 cup)
 - 2 garlic cloves minced
 - 2/3 cup butter
 - 1/4 teaspoon black pepper
 - 1/2 teaspoon salt
 - 12 cups 1-inch stale Gluten Free bread cubes (1 large loaf french bread)
 - 3-4 cups chicken broth
 - 1 egg beaten
 - 1/4 cup fresh parsley minced
 - 3 teaspoons fresh thyme leaves minced
 - 3 teaspoons fresh sage minced
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Instructions:

- Arrange the bread cubes on a cookie sheet and let them sit out on the counter overnight to dehydrate them.
 - Add bread cubes to a large bowl and set aside.
 - Melt butter in a large skillet over medium heat.
 - Saute onions & celery until soft & translucent; about 5-6 minutes. Stir in garlic & cook for an additional minute.
 - Add vegetables and fresh herbs to the bowl with the bread and stir.
 - Whisk egg together with chicken broth, then pour over bread until it's moist but not soggy. You may not need all of the broth. Season with salt and pepper.
 - Pour bread mixture into a 13x9-inch buttered baking dish. Cover with foil and bake for 40 minutes. Uncover and bake for an additional 15-20 minutes. Watch closely once uncovered so the top doesn't burn.
 - Stuffing freezes beautifully. It will last 3-4 months in a freezer container or 3-4 days in the fridge.
 - To reheat large portions, bake at 350 for 15-20 minutes. Or microwave until heated through
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