

## GLUTEN FREE STUFFING

### Ingredients:

12 slices gluten-free bread  
2 cups GF broth  
1 cup chopped celery  
1/4 cup chopped water chestnuts  
1/2 cup chopped yellow onion  
4 tablespoons butter  
3 teaspoons salt  
1/2 teaspoon white pepper  
Parsley flakes  
1 egg plus enough water to equal 1/2 cup liquid  
[If desired, 1 cup shredded Parmesan cheese]



### Directions:

Set oven to 300 degrees.

In a saucepan, combine butter, broth, celery, onion, chestnuts, and spices. Bring to boil. Simmer for 10-15 minutes.

In a bowl, combine egg and water.

Slice bread into thick cubes. (I like to use frozen bread so it won't absorb the moisture too fast.)

Put the bread into a 9 x 13 casserole dish. Pour the egg/water combination over the bread. Pour the hot broth combination over the bread. DO NOT STIR YET.

Bake in oven 30 minutes. If desired, broil the stuffing for about 5 minutes until crisp brown.

Remove from oven and stir, chopping up the bread to moisten entirely.

Garnish with parsley flakes and serve.

If desired, this may be served with shredded Parmesan cheese.