

Jackie's Gluten Free Sausage and Cranberry Stuffing Recipe

Ingredients

- 4 Shar Gluten Free Whole Grain Ciabatta Buns
- 1 Cup of chicken broth
- 2 Tablespoons of butter
- 3 Cloves of garlic
- ½ Diced white onion
- 1 Cup fresh or frozen cranberries
- 2 Crumbled Italian sausages (hot or mild, depends on your taste)
- ½ Cup wild rice, cooked
- 2 Tablespoons poultry seasoning (add more if you want)
- Salt and pepper to taste

Instructions

- 1) Leave your buns out (Hehe) in room temperature air to allow them to get a little stale. Stale bread is less likely to become a soupy mess. I usually leave them out in the morning and make my stuffing just after lunchtime.
- 2) Break buns into bite sized chunks. Set aside for now.
- 3) In a pan, warm your butter and cook onion until translucent. Add the garlic near the end of cooking to avoid burning it. Set aside.
- 4) Crumble your sausage of choice and cook on medium high heat until sausage crumbles are golden. Strain or dab grease with a paper towel. You don't want a greasy stuffing. Set aside.
- 5) Cook wild rice according to the packaging. Again, set it aside, we're almost ready to assemble.
- 6) In a lined baking dish, combine bread, salt, pepper, poultry seasoning and butter/onion/garlic mixture. Toss well.
- 7) Begin adding your other ingredients including rice, sausage, and fresh/frozen cranberries.
- 8) Top with chicken broth and give a final toss to incorporate.

Bake in a 325-degree oven for 40-45 minutes, depending on how hot your oven is. Keep an eye on it, because gluten free bread is finicky.

TA DAHHHH! You have epic stuffing. You're welcome.