

Gluten-Free Stuffing

Prep Time: 15 minutes

Cook Time: 60 minutes

Servings: 8

The Ingredients

- 3 tablespoons olive oil
- 2 cups onion finely chopped
- 2 cups celery finely chopped
- 1/4 cup garlic minced
- 14 slices gluten-free white sandwich bread cut into large cubes*
- 1 2/3 cup chicken broth ** NOT reduced sodium
- 4 teaspoons Fresh parsley minced + additional for garnish
- 1 teaspoon poultry seasoning
- 1/2 teaspoon sage powder
- 1/2 teaspoon pepper

Directions

- Preheat your oven to 350 degrees and spray a casserole dish with cooking spray.
- Heat the olive oil in a large pan over medium/high heat. Add in the chopped onion, celery and garlic, and cook, stirring frequently, until golden brown.
- Place the cut bread cubes into a large mixing bowl, and add in the cooked onion mixture. Toss to mix well.
- Pour the chicken broth over the cubes until they're evenly moistened.
- Add in the fresh parsley, poultry seasoning, sage powder and a few pinches of pepper and gently toss to mix the spices evenly among the bread cubes.
- Transfer to the prepared casserole dish. Bake until the top of the stuffing is lightly crisp and golden brown, about 50-60 minutes.

REFERENCE: FOODFAITHFITNESS.COM



Gluten-Free Green Bean Casserole

Prep Time: 20 minutes

Cook Time: 50 minutes

Servings: 8



The Ingredients

Onions:

- 3 cups finely chopped onions
- 1 1/2 cups milk
- 3/4 cup Bisquick™ Gluten Free mix
- 3/4 teaspoon salt
- 1/4 teaspoon pepper

Green Beans:

- 2 12-ounce bags frozen cut green beans, cooked
- 1 18-ounce can Progresso™ Vegetable Classics creamy mushroom soup
- 2 teaspoons gluten-free soy sauce
- 1/4 teaspoon pepper

Directions

Heat oven to 350 degrees Fahrenheit. Place onions and milk in medium bowl; let stand. In a deep fryer or 4-quart Dutch oven, heat oil (2 inches) to 375 degrees.

In resealable plastic food storage bag, mix Bisquick, salt and pepper until well mixed. Drain onions. Place onions in the bag; shake to coat. Remove onions from bag, shaking off excess. Gently place half the onions in oil; fry 2 to 4 minutes or until golden brown. Drain on paper towels. Repeat with remaining onions. Let onions stand while preparing bean mixture.

In an ungreased, 3-quart casserole dish, mix soup, soy sauce, pepper, cooked green beans and 1 1/2 cups of fried onions. Bake 25 to 30 minutes or until hot and bubbly, add remaining onions during last 5 minutes of baking..

Gluten-Free Pumpkin Pie

Prep Time: 20 minutes

Cook Time: 50 minutes

Servings: 8 - 10



REFERENCE: THEKITCHN.COM

The Ingredients

- 1 15-ounce can pumpkin purée (not pumpkin pie filling)
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1 9-inch gluten-free pie crust
- White rice flour, for dusting
- 1/2 cup packed light brown sugar
- 1 cup half-and-half or full-fat coconut milk, whisked until smooth
- 2 large eggs
- 1 large egg yolk
- 1/2 teaspoon salt

Directions

- Preheat oven to 350 degrees Fahrenheit.
- Purée the pumpkin purée until smooth and spread the purée in an 8-inch square baking dish. Bake until the purée bubbles gently and turns slightly darker (about 18 minutes). Remove the purée from the oven and transfer to a small bowl. Stir in vanilla, cinnamon, cloves, ginger, nutmeg and allspice. Cover and refrigerate overnight.
- Roll out the pie crust and place on a 9-inch pie plate. In one quick motion, trim and crimp the edges. Chill for 20 minutes while the oven preheats.
- Line the pie crust with aluminum foil and fill with dried beans. Bake until the edges just start to brown, about 12 to 15 minutes. Set the crust aside.
- Reduce the oven temperature to 350 degrees.
- In a large bowl, whisk together the spiced pumpkin purée with the brown sugar until smooth. Add the half-and-half or coconut milk, eggs, egg yolk and salt. Whisk until smooth. Place the pre-baked pie crust on a rimmed baking sheet and pour the filling into the pie crust.
- Bake until set and a very light golden brown, about 40 minutes.



Gluten-Free Brown Gravy

Prep Time: 5 minutes
Cook Time: 8 minutes
Servings: 8

The Ingredients

- 2 1/2 tablespoons unsalted butter
- 2 1/2 tablespoons sweet rice flour
- 1 1/2-2 1/2 cups homemade or store-bought low-sodium chicken or turkey stock or skimmed pan drippings
- Kosher salt and freshly ground black pepper

Directions

In a small pot, melt the butter over medium-high heat. Add the sweet rice flour and whisk until a paste forms. Continue whisking until paste turns light beige, about three minutes.

In a slow and steady stream, whisk in about 1 1/2 cups stock. Cook, whisking constantly until gravy thickens and begins to bubble. Adjust thickness with more stock if desired. Season to taste.