



Gluten-Free Cornbread and Crusty Bread Stuffing With Apples, Sausage, and Pumpkin

Can easily be made to be Vegetarian, Dairy-Free, Nut-Free, and Egg-Free

Ingredients:

- 1 batch [Gluten-Free Cornbread Recipe](#), cut into 1 inch cubes**
- 4 slices from [Gluten-Free Crusty Bread Boule](#) (or 6 slices Udi's Gluten-Free Multi-Grain Sandwich Bread), cut into 1 inch cubes**
- 1 ½ pounds Crumbled Sweet Italian Sausage, casings removed (omit for Vegetarian Version)**
- 1 ½ cups celery, diced (about 2-3 stalks)-cut to be same size as onions and apples**
- 1 large onion, diced-cut to be same size as celery and apples**
- 3 large apples, cored, peeled, and diced (I like to use a mix of different apples)-cut to be same size as onions and celery**
- 3 cloves garlic, minced**
- 6-8 large fresh sage leaves, finely chopped**
- 2 Tablespoons fresh rosemary, finely chopped**
- 1 cup golden raisins**
- 1 cup pine nuts (For Nut-Free version, omit entirely or use sunflower seeds or pumpkin seeds instead)**
- 2 cups Free-Range Chicken Broth, or Vegetable Broth (preferably organic)**
- 6 Tablespoons butter, melted (For Dairy-Free version: use 6 Tbsp Earth Balance Vegan Buttery Stick, melted)**
- 1 large egg (For Egg-Free version: omit entirely – pumpkin puree will help in the binding)**
- 1 1/2 cups pumpkin puree (either from fresh pumpkin or canned puree, preferably organic)**
- Salt and Pepper, to taste**

Directions:

- 1. Preheat oven to 250 degrees. Place cubed cornbread and crusty bread cubes on large baking sheet. Place in pre-heated oven for about 15-20 minutes until bread begins to feel slightly stale. Then place in large bowl and set aside.**
- 2. In large skillet, cook sausage until begins to lose pink color. Add diced celery and onions and cook for about 5 minutes. Add garlic and cook for about 5 minutes more, until sausage is cooked through. Add diced apples, sage, and rosemary and cook for 2 minutes more.**
- 3. Add sausage mixture to bowl with cornbread and bread. Add pine nuts (if using) and golden raisins. Season with salt and pepper to taste, about 1/4 – 1/2 teaspoons of each. Can be made up to this point the day ahead and covered with plastic wrap and stored in the refrigerator overnight.**

4. Now raise oven temperature to 375 degrees. When ready to bake stuffing (for me, this is when the turkey comes out of the oven and is resting), whisk together, in medium bowl, melted butter, chicken broth, pumpkin puree, and egg until smooth and well-blended. Pour evenly over sausage and cornbread mixture, using best judgement as you pour. If it looks like too much liquid, do not pour all of it in. Gently mix all together.

5. Pour mixture into a buttered casserole dish. This makes a lot of stuffing. You can use two 9 x 11 baking pans or one larger 11 x 13 inch baking pan. Cover with foil and bake at 375 degrees for 25 minutes. Remove foil and bake uncovered for 15 minutes longer. Serve and enjoy.