

Erin's Favorite Thanksgiving Stuffing

Ingredients

5 pieces of Easy Sandwich Bread
3 Tablespoons butter
1 cup chopped onion
1 cup chopped celery (about 2 stalks)
1 Tablespoon sage
salt & pepper to taste



Directions

Over medium heat, melt butter in a large pan. Add onion and sauté for a few minutes, until starting to brown, stirring occasionally. Add celery and sauté with the onions for a few more minutes. Add sage and sprinkle with salt and pepper. When the onions and celery are still a little crunchy, remove from heat.

Meanwhile, toast Easy Sandwich Bread and then cube. Pour over the onion, celery, and sage mixture and gently stir. If you prefer a more moist stuffing, add a little turkey juice when it is fully cooked.

Easy Sandwich Bread

Ingredients

½ cup SCD yogurt
4 eggs
2 cups blanched almond flour
½ teaspoon salt
½ teaspoon baking soda
¼ cup cheddar cheese, diced

Directions

Mix all ingredients in a blender until smooth. Pour in round circles on an electric griddle (preferably) heated to 250 degrees. You can also use a pan. Cook until golden brown on both sides. Place on a cookie sheet to cool, and store in gallon-sized Ziplock bags. For extended storage, put in freezer and defrost one at a time in the microwave.