

HERBED STUFFING (adapted from Glutenfreeda)

2 boxes (12) gf frozen waffles

3 diced med onions

3 diced celery ribs

1-1/2 teaspoons herbs de provence

1/2 teaspoon dried sage

1 stick unsalted butter

2 cups gf chicken stock

salt and pepper

Preheat oven to 350

Toast the waffles until crispy. Cool. Cut into cubes. Set aside.

Cook celery, onions, and herbs in butter about 10 minutes in large heavy skillet med/hi until softened. Remove from heat.

Add about 3/4 cup of the chicken stock.

Add waffle cubes. Toss with a large spatula. Add 3/4 cup stock.

Sprinkle with salt and pepper.

Bake uncovered for 20 minutes.

Remove from oven. Toss again. Add remaining stock.

Salt and pepper to taste.

Bake 6 minutes

Hints

Cubes will become mushy if mixed too much during the first toss.

Crispier waffles may need more stock.

Large cast iron pan or dutch oven can go from stovetop to oven.

Otherwise transfer to oven proof dish.

Can be made a day ahead and reheated.