



## Gluten-free Stuffings



### Wild Rice with Apples and Cranberries Stuffing

- 1/4c. butter
- 1 onion
- 1 minced garlic clove
- 3 1/3c. chicken broth
- 1c. wild rice
- 1c. brown rice
- 1/2c. chopped dried apple
- 1/2c. dried cranberries
- 3/4c. hazel nuts (toast and chop)
- 1/4c. chopped fresh parsley
- 1Tbsp. chopped fresh thyme
- 1/2c. chopped green onions
- Salt and pepper to taste

### Amish Dressing Balls

- 1 loaf GF bread
- 1 egg
- 1 stick of butter
- 1-2 stalks celery chopped
- 1 small onion
- Salt & pepper
- A little milk
- (Makes 12-13 big balls)

In a saucepan over med./high heat. Melt butter and sauté celery and onion to soften. Add garlic and cook 1 min. add chicken broth bring to a boil. Add wild rice and reduce to simmer, cover for 30 min. Add brown rice cook 30 min. Turn off heat. Stir in dried apples, cranberries and herbs. Mix in nuts and green onions. Season if needed.

Place in buttered 10x15 pan cover with foil bake 40 min.

Toast nuts by warming in a frying pan on stove or in the oven. As they start to brown stop and cool then chop.

Cut bread into small pieces with crust. Melt butter and sauté celery and onion in microwave or on the stove to soften. Sprinkle bread with salt and pepper. Add egg, butter mixture and a little milk to moisten and can form balls. Make into big meatball size balls. Spray or grease cookie sheet lightly. Bake about 15 min.(can vary due to the size of balls),done when lightly browned.

- May also add cooked chopped sausage into the ball mixture. DELISH!!!
- Delicious with turkey, roast pork, float on top gravy or add to soup.