

Turkey Dressing – (Gluten Free, Dairy Free & Vegetarian options, Corn Free,) Low Carb

½ pound [Smart Cookie Baker Sandwich Bread](#), cut into cubes

½ cup butter (can substitute chicken or vegetable broth for dairy free/vegetarian option)

½ cup chopped onions (or shallots/leeks for a lower carb option)

½ cup chopped celery

¾ t. salt

¼ t. fresh ground pepper

1 T. ground sage

1 t. parsley

½ t. thyme

1 egg, beaten



Dry bread cubes on a cookie sheet in a warm oven (250°) for several hours.

Sauté chopped onion and celery in butter (or 1st broth) until onion is clear. In a large bowl, put all the bread cubes, adding salt, pepper, sage, parsley, and thyme. Pour sautéed vegetables over bread cubes. Heat broth to warm. While mixing, slowly pour 1/3 of 2nd broth over cubes. Add remaining broth slowly until all cubes are moistened. Keep mixing to ensure full coverage. Add beaten egg and mix well.

Bake in 350° oven for 40 minutes or stuff in turkey just before baking/grilling.

Makes 10-12 servings at 2 carbs each.