



Gluten Free



*From Pam Jordan's
kitchen to yours.*

Cornbread Stuffing

EQUIPMENT NEEDED:

Medium mixing bowl, measuring cups, measuring spoons, whisk, rubber spatula, 9" x 11" casserole dish, large skillet

INGREDIENTS:

1 box of Bloomfield Farms® Cornbread & Muffin Mix	1 apple, peeled, cored and diced
1 ½ cups water	3 cups of vegetable or chicken stock
3 eggs	¼ tsp. salt
2 tbsp butter	¼ tsp. pepper
1 cup celery, chopped (about 3 stalks)	2 tsp. dried sage
½ medium red onion, chopped	¼ tsp. nutmeg

PROCEDURE:

1. Heat the oven to 400° F.
2. Following the directions on the box, whisk together the water and the eggs.
3. Combine with the entire box of Bloomfield Farms® Cornbread & Muffin mix.
4. Pour into a greased 9" x 11" casserole dish and bake for 20 minutes. Allow to cool.
5. Cut into small squares, place on a baking sheet and bake at 400 degrees for 10 minutes. This will dry out the cornbread just a touch.
6. Heat a large skillet over medium high heat. Melt the butter then add the celery, onions and apples. Stir and cook for 3-5 minutes.
7. Add in the seasoning and stock.
8. Add cornbread squares, making sure to crumble them up with your hands. Stir all the ingredients together so you coat the cornbread pieces.
9. Pour into greased casserole dish and bake for 20 minutes.

At Bloomfield Farms, gluten free isn't just business. *It's personal.*

Sue and Dan Sutherland founded Bloomfield Farms® because food allergies hit close to home. Their youngest granddaughter was diagnosed with an egg allergy and gluten sensitivity. Sue and Dan researched this terrible disease and found a limited amount of good quality gluten free food available.

After four years of research and development, Bloomfield Farms was born. Their dedicated gluten and nut free, kosher manufacturing plant opened in October 2010.

The dream they had for their granddaughter can now be shared by all. From cake mixes to pizza dough, they take great pride in bringing the joy of eating back to so many who are suffering.

www.TheBloomfieldFarms.com



We'd love to hear from you!
Send us a picture of your gluten free culinary adventures!



From the kitchen of
Pam Jordan

<http://www.imaceliac.com>

Pam Jordan is a well-known gluten free author and food blogger living with Celiac Disease.