



Montana Gluten Free Processors

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Bacon Bourbon Toasted Oat Bread Stuffing

Ingredients:

1 loaf of MGF Toasted Oat Bread
12 ounces cooked bacon (reserve the cooking fat)
2 apples (granny smith preferred)
1 onion
5-6 celery stocks
4 cloves garlic
1 tablespoon chopped sage
1 tablespoon chopped thyme
1 tablespoon chopped parsley
2 tablespoons bourbon
salt & pepper to taste
2 cups vegetable (or chicken) broth
4 eggs

Directions:

Cut up the loaves into small cubes and lay out on a large baking sheet for at least 3-5 hours so the bread can dry out.

Cook the bacon and cut into small bite size pieces. Cut the apples, onion, and celery into small bite size pieces (everything is bite size!). Mince the garlic. Cook all of that in the bacon fat and bourbon until it just begins to soften. Sprinkle on a little salt + pepper.

In a large mixing bowl combine the cooked veggies, bacon and bread cubes. Stir in the stock and eggs. Stir in the chopped herbs. Dump everything into a buttered baking dish.

Bake at 375°F for 30 minutes.

This recipe has been adapted from A Beautiful Mess blog,

<http://www.abeautifulmess.com/2013/11/bacon-and-bourbon-stuffing-1.html>.