



Almond Stuffing

2 cups almonds, soaked overnight, rinsed & drained
1 apple, cored and chopped
2 cloves garlic, crushed
½ yellow onion, diced
4 stalks celery, diced
4 tablespoons ground golden flax seeds
1 tablespoons olive oil
2 teaspoons wheat free tamari or nama shoyu
½ teaspoon sea salt
1 tablespoons each of poultry seasoning, fresh thyme, dill, rosemary and Italian parsley

Tools & Equipment: Measuring cups and spoons, mixing bowl, storage container with lid, food processor, dehydrator.

Directions: Place the soaked almonds in a food processor and process until smooth. Add the apple, garlic and onion, and pulse briefly to mix and chop slightly. Transfer into to a mixing bowl and add the celery, ground flax, olive oil, tamari, sea salt and poultry seasoning and fresh herbs. Mix well, warm in your dehydrator at 105° F and serve. Leftovers can be stored in a covered container in the fridge.

Alternately, the stuffing can be dehydrated for later use and longer shelf life. If dehydrating, crumble stuffing onto a dehydrator mesh sheet (no teflex needed) and dehydrate at 105° F for approximately 5 hours or until thoroughly dehydrated. Store in a sealed container in the refrigerator. To re-hydrate, mix in some warm water until the desired consistency is reached. This stuffing is extra tasty when paired with cranberry/orange relish.

Gluten free and oh so delicious!

Makes 4 servings