

Alicia's Gluten Free Paleo Stuffing



This amazing Gluten Free Paleo Stuffing is one of our all time favorite dishes. Not only is it a great addition to your holiday table, it's such a hit with everyone, we find that we often bring it pot lucks and other events...heck...sometimes we just make it just because we love it so much!

Ingredients

- 1 lb Italian sausage
- 5 pieces bacon, diced
- 5 stalks celery, diced
- 3 lbs sweet potato, diced
- 1 yellow onion, diced
- 1 container mushrooms, diced
- 3 to 4 apples, diced
- 2 tablespoons white wine vinegar
- 1 cup dried cranberries
- 1 cup pecans, small chopped
- 2 eggs, beaten
- 1/3 cup chicken broth

1. Method

- Preheat oven to 375 degrees. Toss sweet potato with olive oil and salt and pepper, toss to coat. Cover a baking sheet with foil, spread diced sweet potato on it trying not to overlap. Bake for 15-20 minutes or until sweet potatoes are tender, then set aside.
2. While those cook, pull out a very large skillet, place it on medium high heat and cook bacon. When bacon is about half way cooked add in the sausage.
3. When the above is fairly well cooked add in the onions, celery and white wine vinegar. Add salt and pepper to taste.
Add in the apples and mushrooms. Cook until all are cooked through. Set aside to cool a bit in a large bowl.
4. Beat the eggs, add to your sausage mixture, add in chicken broth, along with sweet potatoes, pecans and dried cranberries. Mix well.
5. Place mixture in a large baking dish and bake at 375 degrees for about 15-20 minutes or until everything is a bit browned.

Enjoy! Every time we've have made this everyone has loved it!