

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

WILDFIRE GLUTEN-FREE KALE & APPLE STUFFING

Serves: 8

INGREDIENTS

- 18 oz. loaf gluten-free bread, preferred canyon bake house 7-grain loaf (found in freezer aisle in many grocery stores)
- 1 bunch tuscan kale
- 2 Tbsp. garlic, minced
- 1 ½ cups shallots, sliced thin (1/8")
- 3 cups leeks, washed well, white part only, sliced thin (1/8")
- 1 cup celery, ¼" dice
- 2 Tbsp. fresh sage leaves, minced
- 2 Tbsp. fresh thyme leaves, minced
- 6 Tbsp. unsalted butter
- ¼ cup evoo
- 2 cups granny smith apple, peeled, cored, ¼" dice
- 1 Tbsp. kosher salt
- 1 tsp. fresh ground black pepper
- 2 whole eggs
- 3 cups vegetable or chicken stock, warm
- ½ cup apple cider
- 1 cup ground parmesan cheese
- 2 Tbsp. unsalted butter



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METHOD

1. Cut each slice of gluten-free bread into thirds, then thirds again to make 9 cubes, place in a large stainless steel bowl.
2. Pull washed kale off stem and blanch in salted simmering water for 2 minutes, then dip into ice water to stop cooking.
3. Drain kale, squeeze out water and rough chop. Set aside
4. In a large sauté pan, melt 6 Tbsp of butter with ¼ cup of EVOO.
5. Add garlic, shallots, leeks, celery and herbs and sauté for 10 minutes or until tender.
6. Add apples and cook for another 5 minutes
7. Add salt & pepper and set aside to cool.
8. Combine well cubed gluten-free bread, sautéed vegetables and apples with all remaining ingredients, except 2 Tbsp of butter.
9. Let set for 10-15 minutes to absorb together.
10. Lightly butter a 9"x 13"x 2" stainless or pyrex pan.
11. Scoop all stuffing evenly in pan.
12. Cover with plastic wrap, then foil.
13. Bake in 350°F oven for 30 minutes.
14. Remove plastic and foil and dot with 2 Tbsp butter.
15. Bake for an additional 20 minutes. Serve warm.
16. Enjoy!

