

Bacon Fat, Goat's Milk, Cornbread Sage Stuffing

-Cow's Milk, Gluten, and Soy-Free-

- 1 1/2 cup goat's milk**
- 1 egg**
- 2 tbs. maple syrup**
- 1/2 tsp. sea salt**
- 10 grinds black pepper**
- 1 loaf sourdough spelt bread***
- 1 cup gluten-free cornbread**
- 1/2 cup bacon fat, *room temperature***
- 1 cup thinly-sliced celery**
- 1/2 large yellow onion, *diced***
- 2 tbs. mochiko (sweet rice flour), (*can use rice flour in a pinch*)**
- 1 cup homemade stock (or free range, low-sodium chicken broth)**
- 3/4 cup fresh sage leaves, *chiffonade***

Preparation time: 15 minutes

Bake time: 45 minutes

Yields one heaping pan of stuffing.

1. Pre-heat oven to 350 degrees Fahrenheit.
2. Whisk together milk, egg, maple syrup, salt, and pepper. Bread bread into small crouton-size pieces, and combine into milk mixture. Let soak and set aside.
3. Heat bacon fat in large saucepan over medium heat. Add in celery and onion. Heat, stirring occasionally, for 10 minutes. Onion and celery should be aromatic and slightly browned, but not dark brown by any means.
4. Whisk in 2 tbs. mochiko, and once mixture is thick (about 1 minute), gradually whisk in stock. Whisk for 1-2 minutes, or until mixture thickens. Remove from heat, and pour bacon fat stock mixture over soaking bread crumbs. Top with sage, and combine well with a large wooden spoon. You really want to mash this up, so that no chunk of bread is larger than a quarter of a crouton.
5. Spread onto a large baking pan, so that the mixture is about 1 1/2"-2" thick. Pop in the oven, and bake for 45 minutes, or until top is thoroughly browned and nothing is jiggly.

**For those with severe wheat intolerances, or Celiac Disease, use rice bread, instead.*