

Chestnut Stuffing

THIS STUFFING FEATURES RICE BREAD, which is slightly heavier than other breads and has a sourness similar to sourdough. Rice bread also has no gluten, making it perfect for the wheat-sensitive members of my family. Look for rice bread in the freezer section of your natural foods store. For an extra-special presentation, roast a hubbard squash, fill it with the stuffing and bake. To serve, scoop out the stuffing along with some squash.

- 3 tablespoons extra virgin olive oil
- 1 large yellow onion, diced
- 5 stalks celery, diced
- ½ pound cremini mushrooms, diced
- ½ cup diced dried apples
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons dried parsley
- 2½ cups cooked chestnuts, diced
- 6 slices brown rice bread, cut into ½-inch cubes and toasted
- ½ cup vegetable stock
- ¼ cup tamari
- 2 tablespoons mirin
- Freshly ground black pepper
- 1 roasted butternut squash, optional
- ½ cup toasted slivered almonds
- Chopped fresh parsley for garnish

Preheat oven to 400°F.

In large Dutch oven over medium heat, sauté onion in olive oil until soft. Add celery, mushrooms, apples, rosemary and dried parsley and sauté 4 minutes. Fold in chestnuts and toasted bread cubes and remove from heat.

In small bowl, whisk together stock, tamari and mirin. Drizzle over stuffing mixture to evenly soak. Season with pepper to taste and gently fold to combine all ingredients. Place in large casserole or stuff into roasted winter squash and bake 25 minutes until top is lightly toasted.

Remove from oven, top with almonds and fresh parsley and serve.

SERVES 6