



### **Nutolene Gluten-Free Bread Dressing**

- 1 can Loma Linda Nutolene, cubed
- 2 cups gluten-free stuffing or seasoned dried gluten-free bread cubes
- 1 can black olives, sliced, reserve broth
- 1 onion, chopped
- 1 cup celery, chopped
- 1 Massel 7's Chicken Style bouillon cube
- ½ cup hot water

Directions: Dissolve one bouillon cube in ½ cup hot water. Add the olive broth and mix with the dried bread cubes. Let stand while you prepare the remainder of the ingredients. Add the celery, onion, and Nutolene. Mix all ingredients together adding enough water so the bread cubes are quite moist. Salt and season to taste. Put in a casserole dish. Bake, covered, at 350 degrees for 45 minutes. Serve with cranberry sauce, Mayacamas gravy, mashed potatoes, and green beans!

*Submitted by Karen P. of Tennessee*