



One of our favorite things about Thanksgiving dinner is the stuffing! That's why we're so happy to have this recipe that provides all the satisfaction and yummy taste, but fits in with the SCD. We enjoyed every bite!



Serves 6-8

Sweet & Savory Apple Stuffing

- 2 c. onion, chopped
- 2 c. celery, de-strung and chopped
- 1 medium tart apple, chopped
- 1/2 c. fresh cranberries
- 1/4 c. raisins

- 1 c. almond flour (ground almonds)
- 1 tsp. baking soda
- 1 1/2 tsp. rubbed sage
- 1/2 tsp. *each* salt and thyme
- 1/4 tsp. *each* marjoram, pepper and rosemary, crushed

- 2 Tbs. butter, melted
- 2 eggs, slightly beaten

Generously butter an 8 inch glass baking dish.

In a large bowl (to give you room to work), combine onion, celery, apple, cranberries and raisins.

In another bowl combine almond flour, baking soda, sage, salt, thyme, marjoram, rosemary and pepper. Mix thoroughly and pour over onion mixture. Stir well.

Pour eggs and melted butter over vegetable mixture, mixing well with a spoon. Pour into prepared dish, cover, and bake at 325 degrees for 1 hour.

Serve with turkey and cranberry relish.