

Holiday Dressing

by Heather Leno

Serves 8

6 c. dried whole-wheat bread cubes, Approximately 30 slices of fine-grained bread cubed and dried in oven at 275°.

2 T. olive oil
1½ c. onion, finely diced
2 c. celery, finely diced
1 c. mushrooms, sautéed

SAUTÉ until tender crisp.

1 c. vegetable stock
1 T. McKay's Chicken-like Seas.
1 t. Jolly Time Buttery Seasoning*
½ c. water
½ c. raw cashew pieces
1 T. chicken-like seasoning
1 T. nutritional yeast flakes
1 t. onion powder
½ T. parsley
½ t. sage
½ t. marjoram
¼ t. thyme
¼ t. savory
¼ t. garlic

COMBINE broth, water, cashews, and seasonings in blender and whiz until smooth.

*or any butter-flavored salt of choice

1 c. cashew pieces
1 c. diced soy or gluten pieces
1 c. brown rice, opt.
1 c. dried cranberries, opt.

COMBINE all ingredients.
PUT in baking pan.
BAKE covered for 30 minutes and uncovered for 15-30 minutes as needed to brown and firm up.