



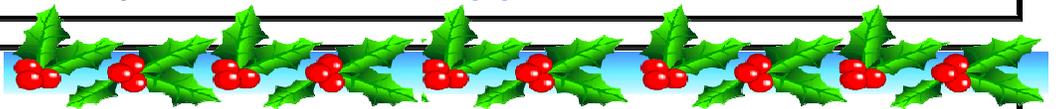
Staci Davis'

Gluten-free Cornbread Stuffing



Society of PEACE member **Staci Davis** is not only a radio personality and producer on KPFT Houston (www.kpft.org), but a longtime vegan chef. She is also the founder of Radical Eats (www.RadicalEats.com), a Houston-based vegan catering company. Staci and her Radical Eats team recently catered a delicious vegan feast for nearly 100 attendees at our Annual Vegan "Gentle Thanksgiving" event.

Staci teaches several vegan cooking classes in Houston each year through Leisure Learning (www.llu.com). She also has plans to open a Radical Eats worker-run cooperative & vegan café in Houston to meet the growing demand for local vegan cuisine. You can see some of Staci's mouth-watering recipes on her food blog at www.RadicalEats.blogspot.com.



Ingredients:

Gluten free bread mix

Dry ingredients:

- 1/2 cup cornmeal
- 1/2 cup potato flour
- 3/4 cup garbanzo flour
- 1/2 cup tapioca starch
- 1 tsp xanthan gum
- 1 tsp baking soda
- 1 1/2 tsp baking powder
- 1 tsp fine sea salt
- 1 tsp chipotle powder
- 1 tsp cinnamon
- 1/2 cup organic light brown sugar

Wet ingredients:

- Ener-g egg replacer for 2 eggs
- 1/2 cup + 2 tablespoons canola oil
- 1 cup warm water
- 2 extra tbsp water if needed.



Combine the wet ingredients in one bowl and the dry ingredients in the other. Make a hole in the center of the dry ingredients and pour the wet ingredients into the hole. Mix the two together thoroughly. Place the mix into well oiled 9 x 9 pan, cast-iron skillet or cupcake molds. Bake at 350 degrees for around 45 minutes or until a toothpick, inserted in the middle, comes out clean.

Stuffing stuff:

- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 1/2 cup chopped carrots
- 1/2 cup sliced mushrooms
- 2 chopped cloves of garlic
- 1 cup vegetable stock
- several tablespoons of chopped savory herbs (any combination of sage, rosemary, marjoram, thyme, oregano, tarragon, cilantro or parsley)



Combine all ingredients into a shallow sauté pan (skillet or frying pan) and simmer them in the stock until they are transparent and the stock is evaporated. Meanwhile, if you want to be really slick, cut the bread into chunks and place them on a cookie sheet and put them back in the oven to crisp up the edges. Why? Gluten free breads can be a bit gummy sometimes. This will give the dish a toastier quality. When all the stock has evaporated combine the stuffing stuff with the bread and salt and pepper to taste.