

FiveMonstersPaleo

Paleo Thanksgiving Dressing



Prep time **10-15 minutes**

Cook time **40 minutes**

Yield **about 12 servings**

Special tools needed **skillet, 9x13-inch
casserole dish**

Notes:

This dressing can be mixed and made all in a cast-iron skillet as shown above if desired. The top will be crustier in this case than if baked in a casserole dish as described.

*recipes at www.fivemonsterspaleo.com or sub a heaping ¼ cup each minced onion, carrot, and celery for mirepoix pucks and 1 ½ tsp kosher salt plus either 1 drop rosemary oil or 1 tsp dried rosemary for rosemary salt.

Ingredients

- ½ cup bacon grease, divided
- 4 mirepoix pucks*
- 2 cups almond flour
- ½ cup cassava flour
- 2 tsp rosemary salt*
- 20 cracks black pepper
- 1 ½ tsp ground sage
- ½ tsp dried thyme
- 2 cups turkey (or chicken) stock
- 1 tsp hot sauce (I use Frank's)
- 4 eggs

Preparation

1. **In a skillet over medium heat**, saute mirepoix pucks in ¼ cup bacon grease, stirring occasionally till soft and beginning to brown.
2. **Meanwhile**, place the remaining bacon grease in a 9x11" casserole dish and allow the grease to melt in the oven as it preheats to 350 degrees F.
3. **While it is heating**, whisk together the dry ingredients (almond flour-dried thyme) in a large bowl and set aside.
4. **When the mirepoix is ready**, turn off the heat, add the stock and hot sauce, and stir gently to scrape up and incorporate any browned bits on the bottom of the pan.
5. **Whisk the mirepoix mixture** into the dry ingredients, then thoroughly whisk in eggs.

6. **Remove the preheated pan from the oven**, carefully add the dressing mixture, and return the pan to the oven to cook for 40 min or until a toothpick inserted into the center comes out clean or with just a few moist crumbs clinging to it.
7. **Serve immediately**, or make up to 3 days ahead and reheat if desired. For a more traditional, craggy, dressing appearance, make ahead and transfer to a new baking/serving dish, breaking into desired-size chunks as you go. Press down slightly with a spatula and reheat, no need to add extra binders!