

Bread Stuffing

Grains/Breads

Grains/Breads

B-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched soft bread cubes	4 lb 11 oz	3 gal 1 ½ qt	9 lb 6 oz	6 gal 3 qt	1. Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, granulated garlic, margarine or butter, and thyme (optional). Mix lightly until well blended. 2. Add chicken stock to bread mixture. Mix gently to moisten. 3. Spread 6 lb 7 oz (3 qt 3 cups) of stuffing evenly into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. 4. Bake: Conventional oven: 350° F for 30-40 minutes Convection oven: 300° F for 20-30 minutes CCP: Heat to 165° F or higher for at least 15 seconds. 5. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces). 6. If desired, serve with Chicken or Turkey Gravy (see G-03A).
*Fresh celery, chopped	1 lb	3 ¾ cups 2 Tbsp	2 lb	1 qt 3 ¾ cups	
*Fresh onions, chopped OR Dehydrated onions	12 oz OR 2 ¼ oz	2 cups OR ⅓ cup	1 lb 8 oz OR 4 ½ oz	1 qt OR ⅔ cup	
†Raisins, plumped (optional)	6 ½ oz	2 ¼ cups	13 oz	1 qt ½ cup	
Poultry seasoning		1 Tbsp		2 Tbsp	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	
Margarine or butter, melted	10 ½ oz	1 ⅓ cups	1 lb 5 oz	2 ¾ cups	
Dried thyme (optional)		2 Tbsp		¼ cup	
Chicken stock, non-MSG		3 qt		1 gal 2 qt	

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Comments:
*See Marketing Guide.

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Celery	1 lb 4 oz	2 lb 8 oz
Mature onions	14 oz	1 lb 12 oz

SERVING:

1 piece provides 1 ½ servings of grains/breads.

YIELD:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

VOLUME:

50 Servings: about 1 gallon ½ cup
50 pieces

100 Servings: about 2 gallons 1 cup
100 pieces

Tested 2004

Nutrients Per Serving

Calories	165	Saturated Fat	1.23 g	Iron	1.40 mg
Protein	3.97 g	Cholesterol	1 mg	Calcium	56 mg
Carbohydrate	22.65 g	Vitamin A	226 IU	Sodium	327 mg
Total Fat	6.45 g	Vitamin C	1.0 mg	Dietary Fiber	1.2 g