

Bread Stuffing

Grains/Breads

Grains/Breads

A-14

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Bread cubes, soft	2 lb 5 1/2 oz	1 1/2 gal 2 cups	4 lb 11 oz	3 gal 1 qt	<p>1. Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, garlic powder, thyme (optional), and butter or margarine. Mix lightly until well blended.</p> <p>2. Add chicken broth to bread mixture. Mix gently to moisten.</p> <p>3. For 25 servings, spread 6 lb 7 oz (3/4 qt) of stuffing evenly into a lightly greased steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 steamtable pans.</p> <p>4. To Bake: Conventional Oven: 350 degrees F, 30 to 40 minutes Convection Oven: 300 degrees F, 20 to 30 minutes Bake until lightly browned.</p> <p>CCP Heat to 165 degrees F or higher for at least 15 seconds.</p> <p>5. Portion with a No. 12 scoop (1/3 cup).</p> <p>CCP Hold for hot service at 140 degrees F or higher.</p>
*Fresh celery, chopped	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 3/4 cups	
*Onions, chopped OR	6 oz	1 cup	12 oz	2 cups	
Dehydrated onions		1/4 cup		1/2 cup	
#Raisins, plumped (optional)		1/2 cup	6 1/2 oz	1 cup	
Poultry seasoning		1 1/2 tsp		1 Tbsp	
Black pepper		3/4 tsp		1 1/2 tsp	
Garlic powder		1 1/2 tsp		1 Tbsp	
Flaked thyme (optional)		1 Tbsp		2 Tbsp	
Butter or margarine, melted	5 1/4 oz	2/3 cup	10 1/2 oz	1 1/3 cups	
Chicken broth from soup base		1 1/2 qt		3 qt	
*See Marketing Guide					
#To plump raisins, cover them with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.					

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Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	10 oz	1 lb 4 oz
Mature onions	7 oz	14 oz

SERVING:

1/3 cup (No. 12 scoop) provides the equivalent of
1 1/2 slices of bread

YIELD:

25 Servings: 1 steamtable pan
50 Servings: 2 steamtable pans

VOLUME:

25 Servings:
50 Servings:

Nutrients Per Serving

Calories	167	Saturated Fat	3.4 g	Iron	1.4 mg
Protein	4 g	Cholesterol	13 mg	Calcium	58 mg
Carbohydrate	23 g	Vitamin A	49 RE/204 IU	Sodium	640 mg
Total Fat	6.6 g	Vitamin C	1 mg	Dietary Fiber	1 g