

Bread Stuffing - USDA Recipe B060 for Schools

Meal Components: Grains

B6

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Bread cubes made from Italian Bread (B-11)	4 lb 10 oz	3 gal 1 qt	9 lb 4 oz	6 gal 2 qt	<ol style="list-style-type: none"> See B-11 for recipe ingredients and directions. Cut Italian bread into cubes. Recommendation: Use either day-old bread to make cubes, or toast cubes until lightly browned. Set aside for step 5.
Margarine, trans fat-free	10 1/2 oz	1 1/3 cups	1 lb 5 oz	2 2/3 cups	<ol style="list-style-type: none"> In a medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5.
*Fresh celery, chopped	1 lb	3 cups 2 Tbsp	2 lb	1 qt 2 1/4 cups	<ol style="list-style-type: none"> Saute celery and onions uncovered over medium high heat for 2-3 minutes.
*Fresh onions, chopped	12 oz	2 1/4 cups 2 Tbsp	1 lb 8 oz	1 qt 3/4 cup	
Poultry seasoning		1 Tbsp 1 tsp		2 Tbsp 2 tsp	<ol style="list-style-type: none"> In a large bowl combine Italian bread cubes, celery, onions, poultry seasoning, onion powder, sage, pepper, garlic, and remaining margarine. Stir well.

Sage	1 tsp	2 tsp	
Ground black or white pepper	1 1/2 tsp	1 Tbsp	
Garlic powder	1 Tbsp	2 Tbsp	
Chicken stock, non-MSG	2 qt 2 cups	1 gal 1 qt	<p>6. Add chicken stock to bread mixture. Stir well.</p> <p>7. Spread 3 qt 3 cups (about 6 lb) bread stuffing evenly into a steam table pan (12" x 20" x 4") lightly coated with pan release spray.</p> <p>8. Bake:</p> <p>9. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>10. Critical Control Point: Hold for hot service at 135 °F or higher.</p> <p>11. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4" square).</p>

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 piece provides 2 oz equivalent grains.

CACFP Crediting Information: 1 piece provides 2 servings grains/breads.

Marketing Guide

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

Serving	Yield	Volume
See Notes	50 Servings: about 11 lb 10 oz 100 Servings: about 23 lb 4 oz	50 Servings: about 1 gallon 1 quart 3 1/4 cups / 2 steam table pans (12" x 20" x 4") 100 Servings: about 2 gallons 3 quarts 2 1/2 cups / 4 steam table pans (12" x 20" x 4")

Nutrients Per Serving

Calories	133	Saturated Fat	1 g	Iron	1 mg
Protein	4 g	Cholesterol		Calcium	25 mg
Carbohydrate	21 g	Vitamin A	287 IU	Sodium	200 mg
Total Fat	4 g	Vitamin C	1 mg	Dietary Fiber	2 g