

Cornbread Stuffing

Meal Components: Grains

Breads, B-06A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched soft bread cubes	2 lb 5 ½ oz	1 gal 1 ½ qt	4 lb 11 oz	2 gal 3 qt	<ol style="list-style-type: none"> Combine bread cubes, crumbled cornbread, celery, onions, poultry seasoning, pepper, granulated garlic, margarine or butter, and thyme (optional). Mix lightly until well blended.
Cornbread (B-09), crumbled	2 lb 5 ½ oz	2 qt 2 ½ cups	4 lb 11 oz	1 gal 1 ¼ qt	
*Fresh celery, chopped	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	
*Fresh onions, chopped	12 oz	2 cups	1 lb 8 oz	1 qt	
OR	OR	OR	OR	OR	
Dehydrated onions	2 ¼ oz	? cup	4 ½ oz	? 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 ? cups	1 lb 5 oz	2 ? cups	

Chicken stock, non-MSG

3 qt

1 gal 2 qt

- 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).

Notes

*See Marketing Guide.

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

Serving	Yield	Volume
1 piece provides 1 ½ servings of grains/breads.	50 Servings: 2 steamtable pans	50 Servings: about 1 gallon ½ cup 50 pieces
	100 Servings: 4 steamtable pans	100 Servings: about 2 gallons 1 cup 100 pieces

Nutrients Per Serving					
Calories	162	Saturated Fat	1 g	Iron	1 mg
Protein	4 g	Cholesterol	7 mg	Calcium	68 mg
Carbohydrate	21 g	Vitamin A	230 IU	Sodium	289 mg
Total Fat	7 g	Vitamin C	1 mg	Dietary Fiber	1 g