

Turkey and Dressing Supreme

Meal Components: Grains, Meat / Meat Alternate

Main Dishes, D-38

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Soft, whole-grain bread cubes	3 lb 2 oz	2 gal 1 qt	6 lb 4 oz	4 gal 2 qt	<ol style="list-style-type: none"> 1. Lightly coat steamtable pans (12" x 20" x 2 ½") with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans 2. For dressing: Combine bread cubes, poultry seasoning, pepper, thyme, onions, and margarine or butter in a bowl. Mix lightly until well blended.
Poultry seasoning		2 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Dried thyme (optional)		2 Tbsp		1/4 cup	
*Fresh onions, chopped	8 oz	1 1/3 cups	1 lb	2 2/3 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	1 1/2 oz	3/4 cup	3 oz	1 1/2 cups	
Margarine or butter, melted	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Chicken stock, non-MSG		2 qt		1 gal	<ol style="list-style-type: none"> 3. Add stock to bread mixture. Mix gently until dressing is moist. 4. Spread 4 lb (1 gal 1 ¾ qt) of dressing evenly

*Cooked turkey, chopped	6 lb 4 oz	1 gal 1 qt	12 lb 8 oz	2 gal 2 qt	5. Cover each pan of dressing with 3 lb 2 oz (2 ½ qt) cooked, chopped turkey.
Margarine or butter	6 oz	3/4 cup	12 oz	1 1/2 cups	6. For gravy: Melt margarine or butter. Blend in flour and salt. Stir frequently until mixture is light brown, 5 minutes.
Enriched all-purpose flour	7 oz	1 1/2 cups 2 Tbsp	14 oz	3 1/4 cups	
Salt		2 tsp		1 Tbsp 1 tsp	
Chicken stock, non-MSG, hot		3 qt		1 gal 2 qt	7. Gradually add stock to flour mixture. Stir to blend well. Cook until thickened, 8-10 minutes. 8. Pour 1 qt 1¾ cups gravy over each pan of turkey and dressing. 9. Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 30 minutes. 10. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 portions per pan). If desired, serve with extra gravy.

Notes

Comments:

*See Marketing Guide.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	10 oz	1 lb 4 oz
Turkey, whole, without neck and giblets	13 lb 5 oz	26 lb 10 oz

Serving	Yield	Volume
1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate and 1 oz equivalent grains.	50 Servings: about 19 lb 4 oz	50 Servings: 2 steamtable pans
	100 Servings: about 38 lb 8 oz	100 Servings: 4 steamtable pans

Nutrients Per Serving					
Calories	271	Saturated Fat	3 g	Iron	2 mg
Protein	20 g	Cholesterol	45 mg	Calcium	55 mg
Carbohydrate	18 g	Vitamin A	366 IU	Sodium	441 mg
Total Fat	13 g	Vitamin C		Dietary Fiber	1 g