

Bread Stuffing

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched soft bread cubes	2 lb 5 ½ oz	1 ½ gal 2 cups	4 lb 11 oz	3 gal 1 qt	<ol style="list-style-type: none"> Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, garlic powder, thyme (optional), and butter or margarine in a bowl. Mix lightly until well blended. Add chicken stock to bread mixture. Mix gently to moisten. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, evenly spread 3 lb 3 ½ oz (approximately 1 qt 2 Tbsp) of stuffing. For 25 servings, use 2 pans. For 50 servings, use 4 pans. Bake until lightly browned: 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. CCP: Hold for hot service at 140° F or warmer. <p>Portion with No. 12 scoop (⅓ cup).</p>
*Fresh celery, chopped	8 oz	1 ¾ cups 3 Tbsp	1 lb	3 ¾ cups 2 Tbsp	
*Fresh onions, chopped OR	6 oz	1 cup OR	12 oz OR	2 cups OR	
Dehydrated onions		3 Tbsp	2 ¼ oz	⅓ cup	
† Raisins, plumped (optional)	3 ¼ oz	½ cup	6 ½ oz	1 cup	
Poultry seasoning		1 ½ tsp		1 Tbsp	
Ground black or white pepper		¾ tsp		1 ½ tsp	
Garlic powder		1 ½ tsp		1 Tbsp	
Dried thyme (optional)		1 Tbsp		2 Tbsp	
Margarine or butter, melted	5 ¼ oz	¾ cup	10 ½ oz	1 ⅓ cups	
Chicken stock, non-MSG		1 ½ qt		3 qt	

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Grains/Breads

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* See Marketing Guide

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

Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Celery	10 oz	1 lb 4 oz
Mature onions	7 oz	14 oz

SERVING:	YIELD:	VOLUME:
1/3 cup (No. 12 scoop) provides the equivalent of 1 1/2 slices of bread.	25 Servings: 2 pans	25 Servings: 2 quarts 1/4 cup 2 pans
	50 Servings: 4 pans	50 Servings: 1 gallon 1/2 cup 4 pans
Tested 2004		

Nutrients Per Serving

Calories	162	Saturated Fat	1.21 g	Iron	1.39 mg
Protein	3.79 g	Cholesterol	0 mg	Calcium	54 mg
Carbohydrate	22.36 g	Vitamin A	225 IU	Sodium	301 mg
Total Fat	6.38 g	Vitamin C	0.9 mg	Dietary Fiber	1.2 g