

WGR Bread Dressing (Stuffing)

Grains/Breads

Main Dishes

Recipe # A-14 or B-06

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Whole grain soft bread cubes	4 lb 11 oz	3 gal 1 ½ qt			<p>1. Combine bread cubes, celery, onions, poultry seasoning, pepper, granulated garlic, buttery spread, and thyme (optional). Mix lightly until well blended.</p> <p>2. Add chicken stock to bread mixture. Mix gently to moisten.</p> <p>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.</p> <p>4. Bake: Conventional oven: 350° F for 30-40 minutes. Convection oven: 300° F for 20-30 minutes</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach 165° F for 15 seconds.</i></p> <p>5. Cut each pan 5 x 5 (25 pieces)</p> <p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F</i></p>
*Celery, fresh, chopped	1 lb	3 ¾ cups 2 Tbsp			
*Onions, raw, chopped OR Dehydrated onions	12 oz OR 2 ¼ oz	2 cups OR ⅓ cup			
Poultry seasoning		1 Tbsp			
Ground black or white pepper		1 ½ tsp			
Granulated garlic (adjust as needed)		1 Tbsp			
Buttery spread, melted	10 ½ oz	1 ⅓ cup			
Thyme, dried (optional)		2 Tbsp			
Chicken stock, low-sodium, non-MSG		3 qt			

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Notes:

Serving: 1 piece provides 1 ½ serving of grains/breads.

1-2 years: ½ piece

3-5 years: ½ piece

6-18 years: 1 piece

Nutrients Per Serving

Calories	159.07	Saturated Fat	1.17 g	Iron	1.41 mg
Protein	7.33 g	Cholesterol	1.73 mg	Calcium	54.52 mg
Carbohydrate	21.80 g	Vitamin A	88.37 RAE mcg	Sodium	286.69 mg
Total Fat	4.70 g	Vitamin C	1.02 mg	Dietary Fiber	3.50 g