Idaho Child Nutrition

Recipe: 500037 BREAD STUFFING
Recipe Source: USDA B-06
Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: SERVINGS

018069 BREAD,WHITE,COMMLY PREP (INCL SOFT BREAD CRUM.... 011143 CELERY,RAW..... 011282 ONIONS,RAW..... 002034 POULTRY SEASONING..... 002030 PEPPER,BLACK..... 090017 GARLIC,GRANULATED..... 004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD.....	4 LB + 11 OZ 1 LB, chopped 12 OZ, chopped 1 TBSP 1 1/2 TSP 1 TBSP 10 1/2 OZ	1. Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, granulated garlic, margarine or butter, and thyme (optional). Mix lightly until well blended.
044188 SOUP,CHICKEN BROTH,LO SODIUM,CND.....	3 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).
		Food as Purchased **50 Servings** **100 Servings** Celery 1 lb 4 oz 2 lb 8 oz Mature onions 14 oz 1 lb 12 oz
		Serving 1 piece provides 1 ½ servings of grains/breads.

Calories	165	Iron	1.40 mg	Protein	3.96 g	9.61%	Calories from Prot
Cholesterol	1 mg	Calcium	56.00 mg	Carbohydrates	22.64 g	54.90%	Calories from Carb

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Sodium	327	mg	Vitamin A	226	IU	Total Fat	6.45	g	35.18% Calories from T Fat
Dietary Fiber	1.20	g	Vitamin C	1.00	mg	Saturated Fat	1.22	g	6.66% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050014	Bread Stuffing			
I	018069	BREAD,WHITE,COMMLY PREP (INCL SOFT B			
I	011143	CELERY,RAW			
I	011282	ONIONS,RAW			
I	002034	POULTRY SEASONING			
I	002030	PEPPER,BLACK			
I	090017	GARLIC,GRANULATED			
I	004075	MARGARINE,REG,HARD,SOYBN (HYDR)&CTT			
I	044188	SOUP,CHICKEN BROTH,LO SODIUM,CND			