



Bread Stuffing USDA Recipe for Schools

Try our terrific traditionally flavored bread stuffing served in a nontraditional way!

NSLP/SBP CREDITING INFORMATION

1 piece provides 2 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Bread Cubes made from Italian Bread USDA Recipe for Schools	4 lb 10 oz	3 gal 1 qt	9 lb 4 oz	6 gal 2 qt	1 See Italian Bread USDA Recipe for Schools for recipe ingredients and directions. 2 Cut Italian bread into cubes. Recommendation: Use either day-old bread to make cubes or toast cubes until lightly browned. Set aside for step 6.
Margarine, trans-fat free	10½ oz	1⅓ cups	1 lb 5 oz	2⅔ cups	
*Celery, fresh, chopped	1 lb	3 cups 2 Tbsp	2 lb	1 qt 2¼ cups	3 In a medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5. 4 Sauté celery and onions uncovered over medium–high heat for 2–3 minutes.
*Onions, fresh, chopped	12 oz	2¼ cups 2 Tbsp	1 lb 8 oz	1 qt ¾ cup	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Poultry seasoning		1 Tbsp 1 tsp		2 Tbsp 2 tsp	5 In a large bowl combine Italian bread cubes, celery, onions, poultry seasoning, onion powder, sage, pepper, garlic powder, and remaining margarine. Stir well.
Onion powder		2 tsp		1 Tbsp 1 tsp	
Sage		1 tsp		2 tsp	
Black or white pepper, ground		1½ tsp		1 Tbsp	
Garlic powder		1 Tbsp		2 Tbsp	
Chicken stock, non-MSG		2 qt 2 cups		1 gal 1 qt	6 Add chicken stock to bread mixture. Stir well.
					7 Spread 3 qt 3 cups (about 6 lb) bread stuffing evenly into a steam table pan (12" x 20" x 4") lightly coated with pan-release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					8 Bake: Conventional oven: 350 °F for 30–40 minutes. Convection oven: 300 °F for 20–30 minutes.
					9 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					10 Critical Control Point: Hold for hot service at 135 °F or higher.
					11 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 3¾").



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	133
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	0 mg
Sodium	200 mg
Total Carbohydrate	21 g
Dietary Fiber	2 g
Total Sugars	2 g
Added Sugars included	N/A
Protein	4 g
Vitamin D	5 IU
Calcium	25 mg
Iron	1 mg
Potassium	128 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	14 oz	1 lb 12 oz
Celery	1 lb 4 oz	2 lb 8 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 11 lb 10 oz	About 23 lb 4 oz
About 1 gal 1 qt 3¼ cups/2 steam table pans (12" x 20" x 4")	About 2 gal 3 qt 2½ cups/4 steam table pans (12" x 20" x 4")

