

**SAUCES, GRAVIES, AND DRESSINGS No.O 021 00**  
**BREAD DRESSING**

**Yield** 100

**Portion** 3-1/2 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
142 cal	24 g	4 g	3 g	1 mg	682 mg	63 mg

**Ingredient**

CELERY,FRESH,CHOPPED  
 ONIONS,FRESH,CHOPPED  
 COOKING SPRAY,NONSTICK  
 BREAD,WHITE,SLICED  
 CHICKEN BROTH  
 THYME,GROUND  
 SEASONING,POULTRY  
 PEPPER,BLACK,GROUND  
 COOKING SPRAY,NONSTICK

**Weight**

2 lbs  
 2 lbs  
 2 oz  
 10 lbs  
  
 1/3 oz  
 1/4 oz  
 1/4 oz  
 2 oz

**Measure**

1 qts 3-1/2 cup  
 1 qts 1-5/8 cup  
 1/4 cup 1/3 tbsp  
 8 gal 3/8 qts  
 1 gal 2-1/2 qts  
 2 tbsp  
 2 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp

**Issue**

2-3/4 lbs  
 2-1/4 lbs

**Method**

- 1 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 2 Pour cooked vegetables over bread; toss lightly.
- 3 Prepare chicken broth according to package directions.
- 4 Combine stock, thyme, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVERMIX.
- 5 Place 13 lb 1 oz (6-1/2 quart) mixture into each lightly sprayed pan.
- 6 Using a convection oven, bake at 325 F. 50 to 55 minutes or until top is lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. for 15 seconds.
- 7 Cut each pan 5 by 10. CCP: Hold for service at 140 F. or higher.