

## APPLE BREAD DRESSING

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
151 cal	27 g	4 g	3 g	1 mg	517 mg	60 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
CELERY,FRESH,CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
ONIONS,FRESH,CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
BREAD,WHITE,SLICED	10 lbs	8 gal 3/8 qts	
APPLES,FRESH,PEELED,SLICED	4-3/4 lbs	1 gal 1/3 qts	6-1/8 lbs
CHICKEN BROTH		1 gal	
SEASONING,POULTRY	1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

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