

SAUSAGE BREAD DRESSING

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
191 cal	24 g	7 g	7 g	12 mg	759 mg	66 mg

Ingredient

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

Weight

2 lbs
 2-1/8 lbs
 2 oz
 10 lbs
 3 lbs

 1/3 oz
 1/4 oz
 1/4 oz
 2 oz

Measure

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

 1 gal 1 qts
 2 tbsp
 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp

Issue

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

Method

- 1 Lightly spray non-stick cooking spray in steam-jacketed kettle. Stir-cook celery and onions about 10 minutes, stirring constantly.
- 2 Combine bread and sausage. Pour cooked vegetables over bread and sausage; toss lightly.
- 3 Combine stock, thyme, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVER MIX.
- 4 Place 13 lb 2 oz (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 Hold for service at 140 F. or higher.