

OYSTER BREAD DRESSING

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
173 cal	26 g	8 g	4 g	22 mg	496 mg	63 mg

Ingredient

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

Weight

6 lbs
 2 lbs
 2 lbs
 2 oz
 10 lbs
 2-1/8 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
 3 qts
 1 qts
 2 tbsp
 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp

Issue

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

Method

- 1 Thaw frozen oysters. Drain oysters; reserve and refrigerate liquid for use in Step 4. Chop oysters; reserve and refrigerate for use in Step 4. CCP: Refrigerate at 41 F. or lower.
- 2 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 3 Pour cooked vegetables over bread; toss lightly.
- 4 Combine stock, oysters, reserved oyster liquid, thyme, poultry seasoning, and pepper; add to bread mixture. Mix lightly. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Place 12 lbs 9 oz (6-1/2 quart) mixture into each lightly sprayed pan.
- 6 Using a convection oven, bake at 325 F. 1 hour on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Cut each pan 5 by 10.
- 8 CCP: Hold for service at 140 F. or higher.