

CORN BREAD DRESSING

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
175 cal	25 g	5 g	6 g	35 mg	611 mg	97 mg

Ingredient

CELERY,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 COOKING SPRAY,NONSTICK
 BREAD,WHITE,SLICED
 CORN BREAD
 PEPPER,BLACK,GROUND
 SEASONING,POULTRY
 CHICKEN BROTH
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK

Weight

3 lbs
 3 lbs
 2 oz
 3-3/8 lbs

 1/4 oz
 1/2 oz

 1 lbs
 2 oz

Measure

2 qts 3-3/8 cup
 2 qts 1/2 cup
 1/4 cup 1/3 tbsp
 2 gal 3 qts
 50 pc
 1 tbsp
 1/4 cup 1/3 tbsp
 1 gal 1 qts
 1-7/8 cup
 1/4 cup 1/3 tbsp

Issue

4-1/8 lbs
 3-1/3 lbs

Method

- 1 Stir cook celery and onions in a lightly sprayed steam jacketed kettle, about 10 minutes, stirring constantly.
- 2 Combine breads, pepper, and poultry seasoning. Toss lightly.
- 3 Pour cooked vegetables over bread mixture and toss lightly.
- 4 Prepare stock according to directions. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Mix stock and eggs together and pour over bread and vegetable mixture. Mix lightly but thoroughly.
- 6 Place 1-3/4 gallon mixture into each sprayed pan.
- 7 Using a convection oven, bake 300 F. 1 hour or until top is lightly browned, on high fan, open vent.
- 8 Cut each pan 5 by 10. CCP: Hold for service at 140 F. or higher.