



Cornbread Stuffing

USDA Recipe for CACFP

CACFP CREDITING INFORMATION

1 piece provides 1.25 oz equivalent grains

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Crumbled cornbread made from Cornbread USDA Recipe for CACFP	2 lb	2 qt 2 cups	4 lb	1 gal 1 qt	1 See Cornbread USDA Recipe for CACFP for ingredients and directions. 2 Crumble cornbread. Set aside for step 7.
Margarine, trans-fat free	4 oz	½ cup	8 oz	1 cup	
*Celery, fresh, chopped	8 oz	1 ½ cups 1 Tbsp	1 lb	3 ⅞ cups	3 In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2–3 minutes over high heat, stirring constantly.
*Onions, fresh, chopped	6 oz	1 cup 3 Tbsp	12 oz	2 ¼ cups 2 Tbsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Green bell peppers, fresh, diced	4 oz	¾ cup	8 oz	1 ½ cups	
Whole-wheat flour	4 oz	¾ cup 2 Tbsp 1 tsp	8 oz	1 ¾ cups 2 tsp	4 Turn heat down to medium. Add flour, stirring constantly. Onion mixture will have a pasty consistency.
Nonfat milk		1 cup		2 cups	5 Add milk and chicken broth. Continue stirring to avoid lumps.
Chicken broth, low-sodium		1 qt		2 qt	
Poultry seasoning		1 tsp		2 tsp	6 Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2–3 minutes. Set aside for step 7.
Black or white pepper, ground		¾ tsp		1 ½ tsp	
Garlic, minced		2 tsp		1 Tbsp 1 tsp	
Ground sage		1 tsp		2 tsp	
					7 Combine chicken broth mixture and crumbled cornbread in a large bowl. Stir well.
					8 Spread 2 qt 3 ¾ cups (about 5 lb) cornbread stuffing evenly into a half steam table pan (12" x 10" x 2 ½") lightly coated with pan-release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					9 Bake: Conventional oven: 350 °F for 30–40 minutes. Convection oven: 300 °F for 20–30 minutes.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					10 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					11 Critical Control Point: Hold for hot service at 140 °F or higher.
					12 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 2 ³ / ₈ ").



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	136
<hr/>	
Total Fat	5 g
Saturated Fat	1 g
Cholesterol	11 mg
Sodium	190 mg
Total Carbohydrate	20 g
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	4 g
<hr/>	
Vitamin D	13 IU
Calcium	52 mg
Iron	1 mg
Potassium	179 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	7 oz	14 oz
Celery	10 oz	1 lb 4 oz
Green bell peppers	5 oz	10 oz

NOTES

See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 4 lb 6 oz	About 8 lb 12 oz
About 2 qt ³ / ₄ cup/1 steam table pan (12" x 10" x 2 1/2")	About 1 gal 1 1/2 cups/2 steam table pans (12" x 10" x 2 1/2")

