



# Turkey and Dressing Supreme

## USDA Recipe for CACFP

Diced turkey is combined and baked with cornbread, green peppers, onion, celery, chicken stock, and spices.

### CACFP CREDITING INFORMATION

One piece provides 1.5 oz equivalent meat, 1/8 cup vegetable, and 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	<b>1</b> See Cornbread USDA Recipe for CACFP for recipe ingredients and directions.  <b>2</b> Crumble cornbread. Set aside for step 7.
Margarine, trans-fat free	4 oz	1/2 cup	8 oz	1 cup	
*Fresh celery, chopped	8 oz	1 1/2 cups 1 Tbsp	1 lb	3 1/8 cups	<b>3</b> In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2–3 minutes over high heat, stirring constantly.
*Fresh onions, chopped	6 oz	1 cup 3 Tbsp	12 oz	2 1/4 cups 2 Tbsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh green bell peppers, diced	4 oz	¾ cup	8 oz	1½ cups	
Whole wheat flour	4 oz	¾ cup 2 Tbsp 1 tsp	8 oz	1¾ cups 2 tsp	<b>4</b> Turn heat down to medium. Add flour, stirring constantly. Onion mixture will have a pasty consistency.
Nonfat milk		1 cup		2 cups	<b>5</b> Add milk and chicken broth. Continue stirring to avoid lumps.
Chicken broth, low-sodium		1 qt		2 qt	
Poultry seasoning		1 tsp		2 tsp	<b>6</b> Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2–3 minutes. Set aside for step 7.
Ground black or white pepper		¾ tsp		1½ tsp	
Fresh garlic, minced		2 tsp		1 Tbsp 1 tsp	
Ground sage		1 tsp		2 tsp	<b>7</b> Combine crumbled cornbread, chicken broth mixture, and turkey in a large bowl. Stir well.
Frozen, cooked, diced turkey, thawed, shredded	2 lb 3 oz	1 qt 3½ cups 2⅓ tsp	4 lb 6 oz	3 qt 3 cups 1 Tbsp 1⅔ tsp	<b>8</b> Spread 1 gal (about 7 lb 3 oz) cornbread stuffing evenly into a half steam table pan (12" x 10" x 2½") lightly coated with pan-release spray.  For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					<b>9</b> Bake: Conventional oven: 350 °F for 30–40 minutes. Convection oven: 300 °F for 20–30 minutes.
					<b>10</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					<b>11</b> Critical Control Point: Hold for hot service at 140 °F or higher.
					<b>12</b> Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 2⅝").

## NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>171</b>
<b>Total Fat</b>	<b>6 g</b>
Saturated Fat	1 g
Cholesterol	32 mg
<b>Sodium</b>	<b>421 mg</b>
<b>Total Carbohydrate</b>	<b>21 g</b>
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
<b>Protein</b>	<b>12 g</b>
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
Red 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 7 lb 1 oz	About 14 lb 2 oz
About 3 qt 2 $\frac{1}{8}$ cups/1 steam table pan (12" x 20" x 2 $\frac{1}{2}$ ")	About 1 gal 3 qt $\frac{1}{4}$ cup/2 steam table pans (12" x 20" x 2 $\frac{1}{2}$ ")