



# Cornbread Stuffing

## USDA Recipe for Schools

**NSLP/SBP CREDITING INFORMATION**  
 1 piece provides 1.25 oz equivalent grains

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cornbread, crumbled made from Cornbread USDA Recipe for Schools	4 lb	1 gal 1 qt	8 lb	2 gal 2 qt	<b>1</b> See Cornbread USDA Recipe for Schools for ingredients and directions.  <b>2</b> Crumble cornbread. Set aside for step 7.
Margarine, trans-fat free	8 oz	1 cup	1 lb	2 cups	
*Celery, fresh, chopped	1 lb	3 ⅞ cups	2 lb	1 qt 2 ¼ cups	<b>3</b> In a medium stock pot, add margarine, celery, onions, and bell peppers. Saute uncovered for 2–3 minutes over high heat, stirring constantly.
*Onions, fresh, chopped	12 oz	2 ¼ cups 2 Tbsp	1 lb 8 oz	1 qt ¾ cup	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Green bell peppers, fresh, diced	8 oz	1 ½ cups	1 lb	3 cups	
Whole-wheat flour	8 oz	1 ¾ cups 2 tsp	1 lb	3 ½ cups 1 Tbsp 1 tsp	<b>4</b> Turn heat down to medium. Add flour stirring constantly. Onion mixture will have a pasty consistency.
Nonfat milk		2 cups		1 qt	<b>5</b> Add milk and chicken broth. Continue stirring to avoid lumps.
Chicken broth, low-sodium		2 qt		1 gal	
Poultry seasoning		2 tsp		1 Tbsp 1 tsp	<b>6</b> Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2–3 minutes. Set aside for step 7.
Black or white pepper, ground		1 ½ tsp		1 Tbsp	
Garlic, minced		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Sage, ground		2 tsp		1 Tbsp 1 tsp	
					<b>7</b> Combine chicken broth mixture and crumbled cornbread in a large bowl. Stir well.
					<b>8</b> 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 50 servings, use 2 pans. For 100 servings, use 4 pans
					<b>9</b> Bake: Conventional oven: 350 °F for 30–40 minutes. Convection oven: 300 °F for 20–30 minutes.



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<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 135 °F or higher.
					<b>12</b> Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 2 <sup>3</sup> / <sub>8</sub> ").



**NUTRITION INFORMATION**

For 1 piece.

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>136</b>
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<b>Total Fat</b>	<b>5 g</b>
Saturated Fat	1 g
Cholesterol	11 mg
<b>Sodium</b>	<b>190 mg</b>
<b>Total Carbohydrate</b>	<b>20 g</b>
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
<b>Protein</b>	<b>4 g</b>
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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	50 Servings	100 Servings
Mature onions	14 oz	1 lb 12 oz
Celery	1 lb 4 oz	2 lb 8 oz
Green bell peppers	10 oz	1 lb 4 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**

50 Servings	100 Servings
About 8 lb 12 oz	About 17 lb 8 oz
About 1 gal 1 ½ cups/2 steam table pans (12" x 10" x 2 ½")	About 2 gal 3 cups/4 steam table pans (12" x 10" x 2 ½")

