

USDA RECIPES

Holiday Fun!

We hope you enjoy a few approved recipes to help you enjoy the holiday season, thank you for all you do!



Sample
Thanksgiving
Menu

Sliced Roasted
Turkey Breast
WG Dinner Roll
Mashed Potatoes w/
Gravy
Stuffing
Seasoned Green
Beans
Cinnamon Apples



Bread Stuffing - USDA Recipe for CACFP



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Makes: 25 or 50 Servings

Try our terrific traditionally flavored bread stuffing served in a non-traditional way!

Directions for: **25 Servings** 50 Servings

Ingredients	Weight	Measure	Directions
Bread cubes made from Italian Bread (B-11)	2 lb 5 oz	1 gal 2 qt 2 cups	<p>1. See B-11 for recipe ingredients and directions.</p> <p>2. Cut Italian bread into cubes. Recommendation: Use either day-old bread to make cubes, or toast cubes until lightly browned. Set aside for step 5.</p>
Margarine, trans fat-free	5 1/4 oz	2/3 cup	<p>3. In a medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5.</p>
*Fresh celery, chopped	8 oz	1 1/2 cups 1 Tbsp	<p>4. Saute celery and onions uncovered over medium high heat for 2-3 minutes.</p>
*Fresh onions, chopped	6 oz	1 cup 3 Tbsp	
Poultry seasoning		2 tsp	<p>5. In a large bowl combine Italian bread cubes, celery, onions, poultry seasoning, onion powder, sage, pepper, garlic, and remaining margarine. Stir well.</p>
Onion powder		1 tsp	

Sage		1/2 tsp	
Ground black or white pepper		3/4 tsp	
Garlic powder		1 1/2 tsp	
Chicken stock, non-MSG		1 qt 1 cup	<p>6. Add chicken stock to bread mixture. Stir well.</p> <p>7. Spread 3 qt 3 cups (about 6 lb) bread stuffing evenly into a steam table pan (12" x 20" x 4") lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>8. Bake: Conventional oven: 350 °F for 30-40 minutes. Convection oven: 300 °F for 20-30 minutes.</p> <p>9. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>10. Critical Control Point: Hold for hot service at 140 °F or higher.</p> <p>11. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4" square).</p>

NSLP/SBP Crediting Information: 1 piece provides 2 oz equivalent grains.

CACFP Crediting Information: 1 piece provides 2 servings grains/breads

<https://whatscooking.fns.usda.gov/quantity/child-nutrition-cnp/bread-stuffing-usda-recipe-cacfp>

Need more USDA Standardized Recipes? Try the following websites to help:

1. <https://www.fns.usda.gov/usda-standardized-recipe>
2. <https://www.cacfp.org/resources/cacfp-creditable/recipes-and-menus/>
3. <https://theicn.org/icn-resources-a-z/usda-recipes-for-schools/>