

Sage Dressing with Dried Cherries

Makes: 100 servings

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Ingredients	Weight	Measure
Enriched soft bread cubes, dried overnight	4 lb 8 oz	3 gal 1 qt
Whole grain bread cubes, dried overnight	4 lb 14 oz	3 gal 2 qt
Fresh celery, chopped	2 lb	1 qt 3 3/4 cups
Fresh onions, chopped (1/4")	1 lb 8 oz	1 qt
OR	OR	
Dehydrated onions	4 1/2 oz	2/3 cup
Dried cherries, chopped (1/4")	13 oz	1 qt 1/2 cup
Poultry seasoning		2 Tbsp
Ground black or white pepper		1 Tbsp
Garlic powder		2 Tbsp
Dried sage		1/4 cup
Margarine, melted		2 3/4 cup
Chicken stock, non-MSG		1 gal 2 qt

Directions

1. Combine bread cubes, celery, onions, dried cherries, poultry seasoning, pepper, garlic powder, dried sage, and butter or margarine in a bowl. Mix lightly until well blended.
2. Add chicken stock to bread mixture. Mix gently to moisten.
3. Spread 6 lb 7 oz (3 qt 3 cups) of stuffing evenly into each steam table pan (12" x 20" x 2 ½ ") which has been lightly coated with pan release spray. Use 4 pans for 100 servings.
4. Bake until lightly browned: Conventional oven: 350°F for 30-40 min Convection oven: 300°F for 20-30 min HCCP: Cook to internal temperature of 165°F or higher for at least 15 seconds.
5. Cut each pan 5 x 5 (25 pieces) or use No. 10 (1/3 cup) scoop for a 3 ½ oz portion. CCP: Hold for hot service at 135°F or higher.