

Cranberry & Turkey Stuffing Casserole

A recipe for every season.

1 cup serving
provides

1 oz. grains
equivalent

2 oz. meat
equivalent

¼ cup fruit

¼ cup other
vegetables





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Yield: 48 servings Serving Size: 1 cup

Prep Time: 25 minutes Cook Time: 1 hour

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INGREDIENTS

WEIGHT

MEASURE

DIRECTIONS

Oil, vegetable		3 Tbsp.
Onion, minced	1 lb. 14 oz.	1 ½ qt.
Celery, minced	2 lb. 4 oz.	1 ½ qt.
Poultry seasoning		1 Tbsp.
Ground black pepper		1 tsp.
Chicken stock, low fat, reduced sodium, heated		2 qt.
Whole grain bread, cut into 1-in. pieces	3 lb.	1 ½ gal.
Cooked turkey pieces	6 lb.	3 qt.
Prepared turkey gravy		2 qt.
Cranberry sauce, divided		3 qt.

Broccoli, spears, steamed, optional

1. In a rondo or large skillet, heat oil over medium-high heat; add onions and celery and cook 3-4 minutes. Mix in poultry seasoning and pepper and continue to cook 1 minute. Pour in hot stock and heat through.
2. Stir in bread pieces and mix to combine. Cook until stuffing mixture is moist and heated through. Remove from heat and hold.
3. Combine turkey and gravy and spread evenly in the bottom of 2 full-size hotel pans. Portion 24 x 2-Tbsp. dollops of cranberry sauce evenly onto the top of the casserole.
4. Gently top the turkey-gravy mixture and cranberry sauce with stuffing in an even layer.
5. Bake in a 350°F conventional or 300°F convection oven for 45 minutes or until heated through and firm. Top will be slightly crunchy.
6. **To Serve:** For each serving, scoop/spoodle a 1 cup/8 oz. portion of casserole onto plate and serve with additional 2 Tbsp. of cranberry sauce on the side. Serve with steamed broccoli, if desired.

COOLING: CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

REHEATING: CCP: Reheat to 165°F or higher for 15 seconds, within 2 hours.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

SERVING: 1 cup serving provides 1 oz. grains equivalent, 2 oz. meat equivalent, ¼ cup fruit, ¼ cup other vegetables

NUTRIENTS PER SERVING:

Calories 314 kcal	Saturated Fat 1.65 g	Cholesterol 45.56 mg	Carbohydrate 43.17 g	Protein 21.84 g	Calcium 63.80 mg	Vitamin A 8.78 RE (128.14 IU)
Total Fat 6.03 g	Trans Fat 0 g	Sodium 675.83 mg	Dietary Fiber 3.45 g	Vitamin C 3.37 mg	Iron 2.33 mg	4.73% Calories from Saturated Fat

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