

# Turkey and Dressing Supreme

Meat/Meat Alternate-Grains/Breads

Main Dishes

D-38

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					1. Lightly coat steamtable pans (12" x 20" x 2 ½") with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Enriched soft bread cubes	3 lb 2 oz	2 gal 1 qt	6 lb 4 oz	4 gal 2 qt	2. For dressing: Combine bread cubes, poultry seasoning, pepper, thyme, onions, and margarine or butter in a bowl. Mix lightly until well blended.
Poultry seasoning		2 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Dried thyme (optional)		2 Tbsp		¼ cup	
*Fresh onions, chopped OR Dehydrated onions	8 oz OR 1 ½ oz	1 ¼ cups OR ¾ cup	1 lb OR 3 oz	2 ¾ cups OR 1 ½ cups	
Margarine or butter, melted	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Chicken stock, non-MSG		2 qt		1 gal	3. Add stock to bread mixture. Mix gently until dressing is moist.
					4. Spread 4 lb (1 gal 1 ¼ qt) of dressing evenly into each steamtable pan.
*Cooked turkey, chopped	6 lb 4 oz	1 gal 1 qt	12 lb 8 oz	2 gal 2 qt	5. Cover each pan of dressing with 3 lb 2 oz (2 ½ qt) cooked, chopped turkey.
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	6. For gravy: Melt margarine or butter. Blend in flour and salt. Stir frequently until mixture is light brown, 5 minutes.
Enriched all-purpose flour	7 oz	1 ½ cups 2 Tbsp	14 oz	3 ¼ cups	
Salt		2 tsp		1 Tbsp 1 tsp	
Chicken stock, non-MSG, hot		3 qt		1 gal 2 qt	7. Gradually add stock to flour mixture. Stir to blend well. Cook until thickened, 8-10 minutes.
					8. Pour 1 qt 1¾ cups gravy over each pan of turkey and dressing.
					9. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 30 minutes CCP: Heat to 165° F or higher for at least 15 seconds.

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10. CCP: Hold for hot service at 135° F or higher.

Cut each pan 5 x 5 (25 portions per pan). If desired, serve with extra gravy.

Comments:

\*See Marketing Guide.

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	10 oz	1 lb 4 oz
Turkey, whole, without neck and giblets	13 lb 5 oz	26 lb 10 oz

### SERVING:

1 portion provides 2 oz equivalent meat/meat alternate and 1 serving of grains/breads.

### YIELD:

**50 Servings:** about 19 lb 4 oz

**100 Servings:** about 38 lb 8 oz

### VOLUME:

**50 Servings:** 2 steamtable pans

**100 Servings:** 4 steamtable pans

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## Nutrients Per Serving

<b>Calories</b>	271	<b>Saturated Fat</b>	2.92 g	<b>Iron</b>	2.21 mg
<b>Protein</b>	19.79 g	<b>Cholesterol</b>	45 mg	<b>Calcium</b>	55 mg
<b>Carbohydrate</b>	18.31 g	<b>Vitamin A</b>	366 IU	<b>Sodium</b>	441 mg
<b>Total Fat</b>	12.63 g	<b>Vitamin C</b>	0.4 mg	<b>Dietary Fiber</b>	0.8 g