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

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

Ingredients | Weight | Measure | Directions
--- | --- | --- | ---
Bread cubes made from Italian Bread (B-11) | 2 lb 5 oz | 1 gal 2 qt 2 cups | 1. See B-11 for recipe ingredients and directions.

Margarine, trans fat-free | 5 1/4 oz | 2/3 cup | 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.

*Fresh celery, chopped | 8 oz | 1 1/2 cups 1 Tbsp | 3. In a medium stockpot, add 2 Tbsp margarine. Set remaining margarine aside for step 5.

*Fresh onions, chopped | 6 oz | 1 cup 3 Tbsp | 4. Sauté celery and onions uncovered over medium high heat for 2-3 minutes.

Poultry seasoning | 2 tsp | | 5. In a large bowl combine Italian bread cubes, celery, onions, poultry seasoning, onion powder, sage, pepper, garlic, and remaining margarine. Stir well.

Onion powder | 1 tsp | |
<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Sage</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Ground black or white pepper</td>
<td>3/4 tsp</td>
</tr>
<tr>
<td>Garlic powder</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Chicken stock, non-MSG</td>
<td>1 qt 1 cup</td>
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6. Add chicken stock to bread mixture. Stir well.

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.

8. Bake:

9. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

10. Critical Control Point: Hold for hot service at 140 °F or higher.

11. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2” x 3 3/4” square).

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

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


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

3. https://theicn.org/icn-resources-a-z/usda-recipes-for-schools/