



Cornbread Dressing

Traditional sage-seasoned Thanksgiving stuffing is a comforting side dish beyond the holidays. Gold Medal™ Southern Style Cornbread Mix provides the authentic flavor.

Servings: 138 servings (1 serving = 4 oz)

Ingredients:

CORNBREAD

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	4 lb 10.00 oz	9 1/4 cups
Gold Medal™ Southern Style Cornbread Mix (11422)	5 lb 10.00 oz	1 box

DRESSING

INGREDIENT	WEIGHT	MEASURE
White onions, diced	2 lb 8.00 oz	10 cups
Celery, fresh, diced	2 lb 8.00 oz	10 cups
Margarine	8 oz	1 cup
Eggs, large	4 lb 8.00 oz	36 each
Chicken stock	14 lb	20 cups
Sage, ground		1/2 cup
White pepper		1 Tbsp
Cornbread cubes	6 lb	24 cups

Instructions:

BATTER

1. Combine water and cornbread mix in mixer bowl fitted paddle attachment on low speed 1 minute.
2. Stop mixer, scrape bowl and paddle; mix on low speed an additional 2 minutes. DO NOT OVERMIX.
3. Deposit 5 lb 2 oz batter into each of 2 greased steam table pans.
4. Bake as directed below; allow to cool completely then cut into 1-inch cubes.

BAKE:	TEMP	TIME
Convection Oven*	325°F	19-22 minutes
Standard Oven	375°F	25-29 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

ASSEMBLY

1. Sauté onions and celery in margarine about 2 minutes or until softened.
2. Combine cornbread cubes, vegetables and remaining ingredients in mixing bowl.
3. Deposit 9 lb 6 oz dressing into each of 4 - 12 x 20 x 2-inch lightly greased steam table pans.
4. Bake as directed below and serve warm.

BAKE:	TEMP	TIME
Convection Oven*	325°F	35-40 minutes
Standard Oven	375°F	39-44 minutes

*Rotate pans baked in convection oven one-half turn (180°) at 17 minutes of baking.