



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.

138 Servings

1 Serving = 4 oz

Ingredients

Cornbread:

- 9 ¼ Cup (74 oz) Water, cool, approx. 72°F.
- 1 Box (90 oz) Gold Medal™ Southern Style Cornbread Mix (11422).

Dressing:

- 10 Cups (40 oz) Diced White Onions.
- 10 Cups (40 oz) Diced Celery.
- 1 Cup (8 oz) Margarine.
- 36 Large Eggs.
- 20 Cups (224 oz) Chicken Stock.
- ½ Cup Ground Sage.
- 1 Tbsp White Pepper.
- 24 Cups (6 lb) Cornbread Cubes.

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 pan baked in convection oven one-half turn (180°) after 9 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 pan baked in convection oven one-half turn (180°) after 17 minutes of baking

