



## Turkey and Dressing Supreme

Turkey and Dressing Supreme is a deliciously satisfying dish that blends turkey and dressing spiced with sage, fresh onion, celery, and green peppers.

### CACFP Adult Portion Crediting Information

1 piece (2" x 3 3/4" square) provides 1/2 cup vegetable (1/2 cup other vegetable), 2 oz equivalent meat, and 2 oz equivalent grains.

INGREDIENTS			50 SERVINGS		DIRECTIONS Recommend to prepare and cook in batches of 25 servings
	Weight	Measure	Weight	Measure	
Crumbled cornbread made from Cornbread - USDA Recipe (See Notes)	2 lb	2 qt 2 cups	4 lb	1 gal 1 qt	<ol style="list-style-type: none"> <li>Preheat oven: Conventional oven: 350 °F. Convection oven: 350 °F.</li> <li>Prepare cornbread. See Cornbread - USDA Recipe for CACFP for ingredients and directions.</li> <li>After cornbread cools, crumble into a large mixing bowl. Set aside for step 8.</li> <li>In a medium stock pot, add margarine, celery, onions, and bell peppers. Sauté uncovered for 2-3 minutes over high heat, stirring constantly.</li> </ol>
Margarine, trans fat-free	4 oz	1/2 cup	8 oz	1 cup	
*Fresh celery, chopped	1 lb 12 oz	1 qt 2 cups	3 lb 8 oz	3 qt	
*Fresh onions, chopped	1 lb 8 oz	1 qt 1 cup	3 lb	2 qt 2 cups	
*Fresh green bell peppers, diced	1 lb 8 oz	1 qt 1 cup	3 lb	2 qt 2 cups	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Whole-wheat flour	4 oz	¾ cup	8 oz	1 ½ cups	<b>5</b> Turn heat down to medium. Add flour, stirring constantly. Onion mixture will have a pasty consistency.
Nonfat milk		1 cup		2 cups	<b>6</b> Add milk and chicken broth. Continue stirring to avoid lumps.
Low-sodium chicken broth		1 qt		2 qt	
Poultry seasoning		1 ½ tsp		1 Tbsp	<b>7</b> Add poultry seasoning, pepper, garlic, and sage. Simmer uncovered for 2-3 minutes.
Ground black or white pepper		1 tsp		2 tsp	
Fresh garlic, minced		2 ½ tsp		1 Tbsp 2 tsp	
Ground sage		1 ½ tsp		1 Tbsp	
Cooked turkey, shredded	3 lb 4 oz		6 lb 8 oz		<b>8</b> Combine crumbled cornbread, chicken broth mixture, and turkey in a large mixing bowl. Stir well.
					<b>9</b> Spread 1 gal 2 qt (about 11 lb 8 oz) cornbread and turkey mixture evenly into a steam table pan (12" x 20" x 2 ½") lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					<b>10</b> Bake: Conventional oven: 350 °F for 30-40 minutes. Convection oven: 300 °F for 20-30 minutes.
					<b>11</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					<b>12</b> Critical Control Point: Hold for hot service at 140 °F or higher.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>13</b> Portion: Cut each pan 5 x 5 (2" x 3 3/4" square pieces per pan).
					<b>14</b> Serve 1 piece (2" x 3 3/4" square).

**NUTRITION INFORMATION**

For 1 piece (2" x 3 ¾" square)

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>237</b>
<hr/>	
<b>Total Fat</b>	<b>6 g</b>
Saturated Fat	1 g
Cholesterol	58 mg
<b>Sodium</b>	<b>276 mg</b>
<b>Total Carbohydrate</b>	<b>23 g</b>
Dietary Fiber	3 g
Total Sugars	7 g
Added Sugars included	N/A
<b>Protein</b>	<b>23 g</b>
<hr/>	
Vitamin A	35 mcg RAE
Vitamin C	22 mg
Vitamin D	39 IU
Calcium	70 mg
Iron	1 mg
Potassium	417 mg
N/A=no data available.	

**SOURCE:**

CACFP Adult Portion Recipe Project

**MARKETING GUIDE**

Food as Purchased for	25 Servings	50 Servings
Fresh celery		
Fresh onions	2 lb 2 oz	4 lb 4 oz
Fresh green bell peppers	1 lb 15 oz	3 lb 14 oz
	2 lb 1 oz	4 lb 2 oz

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.  
See Cornbread USDA Recipe ingredients and directions, <https://theicn.org/cnrb/>.

**YIELD/VOLUME**

25 Servings	50 Servings
About 9 lb 15 oz	About 19 lb 14 oz
About 1 steam table pan (12" x 20" x 2 ½")	About 2 steam table pans (12" x 20" x 2 ½")