

Ben's Original™

CLASSIC CORNBREAD
STUFFING MIX

Restaurant Recipe



NET WT 28 OZ (1.75 LB) 794g

SERVING SUGG
ENLARGED TO SHOW T

Ben's Original™

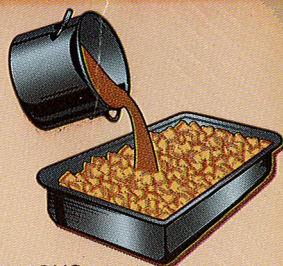
CLASSIC
CORNBREAD
STUFFING MIX

Made with the Finest
Quality Ingredients

1 combine & cook



2 combine



COOKING INSTRUCTIONS STOVETOP

- Combine 1 ½ quarts (6 cups) water*, 8 ounces (1 cup) butter and contents of seasoning packet in a stock pot. Bring to a boil.
- Add breadcrumbs to steam table pan. Pour seasoning liquid into pan, stir, cover and keep warm (160 °F).

OVEN METHOD

- Combine 1 ½ quarts (6 cups) HOT (190 °F) water*, 8 ounces (1 cup) butter and contents of seasoning packet in a full-size steam table pan. Stir well, until the butter is melted.
- Fold in the breadcrumb mixture. Cover** and bake in a 350 °F oven 30 minutes or until temperature reaches 165 °F. Keep warm (160 °F).

TO MAKE / PARA PREPARAR			Breadcrumbs and Seasonings / Pan rallado y Aderezos	Water / Agua	Butter / Mantequilla
Serving Size / Tamaño de la ración	Servings Per Package / Raciones por paquete				
Cup / Copa	Scoop / Cucharón		1 bag (28 oz.) / 1 bolsita (28 onzas)	1 ½ quarts (6 cups)* / 1 ½ cuartos de galón (6 tazas)*	8 oz. (1 cup) / 8 onzas (1 taza)
½	#8	24			
1	#12	36			

YIELDS 3 QUARTS / RINDE 3 CUARTOS DE GALÓN

*Decrease water for drier stuffing. Increase water for moister stuffing.

** Bake uncovered for a crisp top.

INSTRUCCIONES DE PREPARACIÓN HORNALLA

- Combine 1 ½ cuartos de galón (6 tazas) de agua*, 8 onzas (1 taza) de mantequilla y el contenido de un paquete de aderezo en una olla. Deje hervir.
- Agregue pan rallado en una sartén para mesa de vapor. Vierta el líquido de aderezo en la sartén, revuelva, cubra y mantenga caliente (160 °F).

MÉTODO PARA HORNO

- Combine 1 ½ cuartos de galón (6 tazas) de agua CALIENTE (190 °F)*, 8 onzas (1 taza) de mantequilla y el contenido de un paquete de aderezo en una sartén para mesa de vapor de tamaño completo. Revuelva bien hasta que se derrita la mantequilla.
- Incorpore mezcla de pan rallado. Cubra** y hornee en un horno a 350 °F durante 30 minutos o hasta que la temperatura alcance 165 °F. Mantenga caliente (160 °F).

*Para obtener un relleno más seco, saque agua. Para obtener un relleno más húmedo, agregue agua.

** Para obtener una superficie crujiente, hornee sin cubrir.

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Nutrition Facts

About 23 servings per container
Serving size ½ cup (34g/about ½ cup
breadcrumbs and 2 tsp.
seasoning mix)
(makes ½ cup prepared)

Amount per serving
Calories **130**

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 690mg	30%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	3%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.2mg	6%
Potassium 30mg	0%
Thiamin 0.1mg	8%
Niacin 1.2mg NE	8%
Folate 75mcg DFE (40mcg folic acid)	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BREADCRUMBS [ENRICHED WHEAT FLOUR (FLOUR, REDUCED IRON, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORNMEAL, SUGAR, PALM OIL, SALT, YEAST, VINEGAR, ANNATTO (COLOR), SOY LECITHIN], SEASONING BLEND [DEHYDRATED VEGETABLES (ONION, CELERY), SALT, CORN SYRUP SOLIDS, SUGAR, YEAST EXTRACT, CHICKEN (COOKED MEAT, FAT)†, NATURAL FLAVOR, CITRIC ACID, SPICE, TURMERIC (COLOR)].

† ADDS A TRIVIAL AMOUNT OF CHOLESTEROL.
CONTAINS BIOENGINEERED FOOD INGREDIENTS.

CONTAINS: SOY, WHEAT.

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