

Apple Raisin Stuffing

Description:

Serving Size: 10 KG

Categories: Sub recipes

Cost Per Kilo

\$ 2.94

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	7/19/2012	CR

Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	kg	Butter		20-100001601
1.500	kg	Bacon	sliced	20-100001624
1.500	kg	Ground pork		20-100001620
1.000	kg	Onions	small dice	20-100000835
0.500	kg	Celery	small dice	20-100000813
1.5	kg	Apples	medium dice	20-100000758
0.4	kg	Raisins		20-100001365
0.200	kg	Sage	chopped	20-100000880
2	kg	White Bread	old, dry, large dice	20-100000520
2.5	lt	Chicken stock		50-100000046
0.100	kg	Butter		20-100001601
0.050	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Melt the butter and cook the pork and bacon. Break up the pork as it cooks slowly. Allow time for the fats to render out.
- Before it gets too brown add the onions and celery. Allow all to get deep rich brown. Take off direct heat and stir in the apples
- Add the raisins, sage and dry bread cubes. Fold carefully. Warm the chicken stock and add as much as you need to bind the stuffing. Be careful to protect the integrity of the bread, do not turn it into a paste
- Season to taste
- Place in a buttered roasting pan and bake in a 375F (190C) oven until crusted on top