



DELICIOUS STUFFING BLENDS

Your stuffed specialties will become instant celebrities. We select only the very best ingredients and carefully blend them for a distinctive taste difference your customers are looking for.



CORNBREAD STUFFING MIX

Excellent for all-around use!

Ingredients: Unbleached Enriched Wheat Flour, Dehydrated Onion, Corn Meal, Dehydrated Celery, Salt, Dried Whole Egg Solids, Sage, spices

Contains: Wheat, Egg

DDM2 2 lb. bag (specify amount)
DDM20 1 case (10/2 lb. bags)



CRANBERRY STUFFING MIX

Cranberries add a touch of sweetness. Same quality blend as corn bread stuffing with a berry bonus.

Ingredients: Unbleached Enriched Wheat Flour, Sweetened Dried Cranberries, Dehydrated Onion, Cornmeal, Dehydrated Celery, Salt, Dried Whole Egg Solids, Sage, spices

Contains: Wheat, Egg

CDM1 2 lb. bag (specify amount)
CDM10 1 case (10/2 lb. bags)



APPLE CINNAMON STUFFING MIX

A flavorful sweet apple taste. Dried fresh apples and apricots are especially good when added to the mix.

Ingredients: Unbleached Enriched Wheat Flour, Wheat Gluten, White Rice, White Bread Crumbs, Dehydrated Apples, Salt, Sage, Onion, Yeast, Black Pepper, Celery, Rye Flour, Sugar, Cinnamon

Contains: Wheat, Soybean

ACSM1 2 lb. bag (specify amount)
ACSM10 1 case (10/2 lb. bags)



WILD RICE MUSHROOM STUFFING MIX

Stuffing mix with a California flair! Try adding dried fruits, nuts, chestnuts or raisins for added flavor.

Ingredients: Unbleached Enriched Wheat Flour, Wheat Gluten, White Bread Crumbs, Salt, Wild Rice, White Rice, Sage, Onion, Mushrooms, Yeast, Black Pepper, Celery, Rye Flour, Bell Pepper, Garlic, Paprika

Contains: Wheat, Soybean

DWRM2 2 lb. bag (specify amount)
DWRM10 1 case (10/2 lb. bags)

RECIPE VARIATIONS

- Apple juice can be used in place of all or part of water content
- Mix in one #2½ can of applesauce for added flavor
- About 1 lb. of pre-cooked sausage per batch will complement any mix

PREPARATION IDEAS

- **Stuffed Pork Chops:** Cut pork chops (center cuts work best) 1½" - 2" thick. Cut a pocket in pork chop and stuff with a generous portion of prepared dressing mix. Garnish with BBQ seasoning or paprika.
- **Stuffed Chicken Breast:** A whole boneless chicken breast is recommended. Place approximately 4 oz. of dressing mix on the breast and fold. Garnish with BBQ seasoning or paprika and parsley flakes.
- **Stuffed Game Hens:** Remove giblet pack and wash bird thoroughly inside. Stuff generously with your choice of dressing mix. Garnish with thyme or rosemary and paprika.
- **Stuffed Flank Steak:** Run prepared flank steak through cube steak machine once. Layer prepared dressing mix on one side of steak and roll. Cut rolled steak into "pinwheels." Flank steak can also be rolled with Italian sausage.
- **Stuffed Boneless Fish:** Whole trout and catfish are especially good. Check with your regular fish supplier to see what's available. Stuff cavity and garnish with lemon-seafood seasoning or lemon-pepper seasoning and lemon slices.

