



DELICIOUS STUFFING BLENDS

Prepare your stuffing all in one container. Just add liquid to the pail, refrigerate and it's ready to use!

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.



APPLE CINNAMON STUFFING MIX

You can depend on this sweet apple taste with a pinch of cinnamon spice to create what has become a holiday favorite. Try mixing in fresh apples and apricots for a sweet addition.

Ingredients: Cornbread Stuffing [Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Canola and/or Sunflower Oil, Corn Grits, High Fructose Corn Syrup, Yeast, Salt, 2% or less of onion powder, wheat gluten, corn flour, dehydrated celery, corn starch, spices, dehydrated parsley, chicken broth, torula yeast, garlic powder, turmeric (color), spice extractives, oil of parsley, soybean oil, paprika (color), natural flavor, enzymes, ascorbic acid, TBHQ (to preserve freshness)], Apples, Sugar, Dehydrated Onion, Dehydrated Celery, Salt, Cinnamon

Contains: Wheat

ACSM1P 16 oz pail
 ACSM6P (6) 16 oz pails per carton
 ACSMS 5 lb. carton



CORNBREAD STUFFING MIX

A staple with the traditional holiday fare, but the options are only limited to your imagination! Try stuffing Pork Chops or Chicken Breast. How about Stuffed Flank Steak with Italian Sausage or Stuffed Boneless Fish?

Ingredients: Cornbread Stuffing [Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Canola and/or Sunflower Oil, Corn Grits, High Fructose Corn Syrup, Yeast, Salt, 2% or less of onion powder, wheat gluten, corn flour, dehydrated celery, corn starch, spices, dehydrated parsley, chicken broth, torula yeast, garlic powder, turmeric (color), spice extractives, oil of parsley, soybean oil, paprika (color), natural flavor, enzymes, ascorbic acid, TBHQ (to preserve freshness)], Dehydrated Onion, Dehydrated Celery, Dried Whole Egg, Salt, Sage

Contains: Wheat, Egg

DDM1P 16 oz pail
 DDM6P (6) 16 oz pails per carton
 DDM5 5 lb. carton



CRANBERRY STUFFING MIX

We threw in the taste of cranberries in to Dean's Cornbread Stuffing Mix to add a touch of sweetness. When preparing, try mixing with chicken broth instead of water to add extra savoriness.

Ingredients: Cornbread Stuffing [Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Canola and/or Sunflower Oil, Corn Grits, High Fructose Corn Syrup, Yeast, Salt, 2% or less of onion powder, wheat gluten, corn flour, dehydrated celery, corn starch, spices, dehydrated parsley, chicken broth, torula yeast, garlic powder, turmeric (color), spice extractives, oil of parsley, soybean oil, paprika (color), natural flavor, enzymes, ascorbic acid, TBHQ (to preserve freshness)], Craisins (cranberries, sugar, sunflower oil), Dehydrated Onion, Dehydrated Celery, Dried Whole Egg, Salt, Sage

Contains: Wheat, Egg

CDM1P 16 oz pail
 CDM6P (6) 16 oz pails per carton
 CDM5 5 lb. carton

RECIPE VARIATIONS

- Apple juice or broth of your choice can be used in place of all or part of water content
- About 1 lb. of pre-cooked sausage per batch will complement any mix
- Mix in fresh cut apples or apricots for a sweet addition

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 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.