



place meat loaf on serving plate. Top with 3/4 cup gravy. Yields 36 servings, 1 mini meat loaf each

Easy Citrus Stuffing

- 1 pouch Stove Top Chicken Stuffing
- 1 1/2 qt. orange juice
- 1 1/2 qt. water
- 1 cup grated orange zest

PREPARE stuffing mix as directed on package, using the orange juice and water for the liquid and adding the orange zest along with the juice. Stir cut-up grilled pineapple into prepared stuffing before serving. Yields 48 servings, 1/2 cup each

Apple Raisin Stuffing

- 2 qt. Granny Smith apples, chopped
- 1 lb. butter
- 3 qt. apple juice
- 3 cups raisins
- 1 pouch Stove Top Stuffing
- 2 cups black walnuts or pecans, coarsely chopped and toasted

COOK and stir apples in butter in large saucepot on medium-high heat 2 minutes. ADD apple juice and raisins; bring to boil. Remove from heat. Stir in stuffing mix and walnuts. TRANSFER to 2 full-size hotel pans (or 1/2 hotel pan for trial recipe). Hold in covered steam table up to 1-1/2 hours. Yields 1-3/4 gal.

Turkey Pot Pie Cupcakes

- 6 lb. prepared Stove Top Flex Prep Stuffing
- 12 lbs. ground turkey
- 3 cups carrots, finely chopped
- 3 cups frozen peas, thawed
- 1 dzn eggs
- 2 Tbsp. garlic powder
- 1 Tbsp. celery salt
- 1 Tbsp. finely ground black pepper
- 1 Tbsp. Italian seasoning
- 216 fl. oz. turkey gravy

MIX 2-1/4 qt. stuffing (or 1-1/2 cups stuffing for trial recipe) with all remaining ingredients except gravy. Press 1 cup of the stuffing mixture onto bottom and up side of each of 36 jumbo (4x2-inch) paper-lined muffin cups (or into each of 6 prepared jumbo muffin cups for trial recipe). Press a divot into tops of each muffin. TOP each with filled #30 scoop (about 2 Tbsp.) of the remaining stuffing. BAKE in standard 350°F oven 1 hour 10 min. or until done (165°F). FOR each serving: Remove paper liners from 1 meat loaf;

7140 Chicken Stuffing Mix 6/3.6 lb.

With seasoning packet

7142 Chicken Stuffing Mix 6/48 oz.

There's no seasoning packets to mix; no guesswork; no waste. Stuffing is already seasoned, just boil water, stir in stuffing and cover for 5 minutes.



Ginsberg's Foods, Inc.
 Route 66 Hudson, New York, 12534
 800/999-6006 or 518/828-4004
 www.ginsbergs.com
 e-mail: info@ginsbergs.com