




Cornbread Stuffing Thanksgiving Sandwich
featuring UNCLE BEN'S® Cornbread Stuffing

**Seasonal
stuffing
recipe
inspiration**

Delicious and
moist. Every time.

**Uncle
Ben's** 



Cornbread Biscuit Breakfast Sandwich featuring UNCLE BEN'S® Classic Cornbread Stuffing

Take stuffing beyond the holidays

No matter what time of year it is, customers are looking for the comfort foods they love. With quick, just-add-water preparation, UNCLE BEN'S® Classic Cornbread and Traditional White Bread Stuffing mixes make it easy to add comfort-food appeal to your menu and deliver unexpected, on-trend stuffing recipes that are sure to set your menu apart.



Cornbread Stuffing—Cruised Salmon featuring UNCLE BEN'S® Classic Cornbread Stuffing

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Cornbread Stuffing and
Turkey Chili Cups featuring
UNCLE BEN'S® Classic Cornbread Stuffing



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NEARLY
1/4
of sandwich
shops now menu
stuffing dishes,
a modern approach
to menuing craveable
comfort food



Datassential, MenuTrends™, May 2019

Yield: 4 servings

Cornbread Thanksgiving Sandwich

Crusty, toasted bread and juicy thick-sliced turkey with UNCLE BEN'S® Classic Cornbread Stuffing and cranberry chutney make this sandwich a mouthwatering treat.

Ingredients

2 cups UNCLE BEN'S®
Classic Cornbread Stuffing,
prepared
1¼ cups orange juice
12 ounces fresh cranberries
1 orange, pitted, peeled,
chopped
1 green apple, cored, diced
12 dried apricots
1 cup honey
½ teaspoon cardamom
8 slices seeded bread,
lightly toasted
¼ cup mayonnaise
2 pounds turkey breast, skin
on, roasted whole, carved

Directions

1. Preheat oven to 400°F.
2. In a sauce pot, make a chutney: Combine orange juice, cranberries and oranges.
3. Bring to a boil, then reduce heat; partially cover and continue cooking until cranberries pop open.
4. Add apple, apricots, honey and cardamom, and cook on low until thickened, about 15 minutes.
5. On a sheet pan, spread prepared stuffing. Place in oven and bake until crisp. Remove and set aside.
6. For each sandwich, spread mayonnaise on a slice of toast; layer on turkey, crisp stuffing and cranberry chutney. Top with another piece of toast and serve.





Cornbread is a staple of American comfort food

70%
of consumers love or like cornbread



Datassential, On the Menu, July 2018

Yield: 25 (12-oz.) portions

Cornbread Stuffing and Turkey Chili Cups

Deliciously moist **UNCLE BEN'S® Classic Cornbread Stuffing** acts as the flavorful cup for mouthwateringly hearty turkey chili.

Ingredients

1 each 56-ounce bag
UNCLE BEN'S® Classic Cornbread Stuffing Mix

2¾ quarts water

1 pound unsalted butter

12 eggs

3½ quarts turkey chili

25 (12-oz.) round, flat-bottomed silicone molds, sprayed with nonstick cooking spray

Directions

1. Combine water, butter and seasoning packet from **UNCLE BEN'S® Classic Cornbread Stuffing Mix** in amounts indicated on package; bring to boil.
 2. In a large bowl, add stuffing crumbs; pour hot seasoning mixture over crumbs. Add eggs and gently fold to combine all crumbs with liquid. Cover and let stand for 10 minutes to steam, then cool to room temperature.
 3. Place 8 ounces of stuffing into each sprayed mold; press to fit to sides and bottoms.
 4. Bake cups in a 325°F convection oven for 15–20 minutes; allow to cool in molds for 5 minutes before removing.
 5. Heat turkey chili; ladle 6–8 ounces into each mold.
- Adjust and scale recipe as necessary.



Winter inspiration



66%
of Americans
love or like
stuffing



Technomic, Flavor Consumer Trend Report, Oct. 2018

Yield: 4 servings

Thanksgiving Leftover Casserole

This casserole brings out all the flavors of Thanksgiving with juicy turkey, sautéed mushrooms, mashed potatoes, Brussels sprouts, peas and a tasty and moist layer of **UNCLE BEN'S®** Classic Cornbread Stuffing.

Ingredients

2 cups **UNCLE BEN'S®** Classic Cornbread Stuffing, prepared

3 cups mashed potatoes, prepared

1½ cups turkey, sliced ¼" thick and chopped into 1"x1" pieces

1½ cups turkey gravy, prepared

1½ cups mushrooms, sautéed in olive oil

1½ cups Brussels sprouts, oven roasted

¾ cup frozen peas, thawed

Directions

1. Preheat a convection oven to 400°F.
2. In individual oven-safe bowls or ramekins, layer mashed potatoes, turkey, gravy, mushrooms, Brussels sprouts and peas. Top with stuffing.
3. Pour melted butter atop each, and bake in oven 15–18 minutes, or until center is hot.
4. Garnish with minced parsley if desired, and serve.





Savory-sweet waffles continue to trend on menus, with

22%

of waffles paired with savory-sweet flavor profiles



Datassential, SNAPI™, July 2019

Yield: About 12 waffles

Cornbread Stuffing Waffles with Maple Bacon Gravy and Fried Sage

Topped with savory maple bacon gravy & earthy fried sage, **UNCLE BEN'S® Classic Cornbread Stuffing** transforms the classic waffle into something truly delectable.

Ingredients

1 each 28-ounce bag
UNCLE BEN'S® Classic
Cornbread Stuffing Mix

5½ cups water

8 ounces butter

4 eggs, beaten

Sage leaves

Oil for frying

2 ounces bacon, finely
chopped

20 ounces prepared
chicken gravy

¼ cup real maple syrup

Directions

1. Combine water, butter and seasoning packet from **UNCLE BEN'S® Classic Cornbread Stuffing Mix** in amounts indicated on stuffing package, and bring to boil.
2. In a large bowl, add stuffing crumbs and pour hot seasoning mixture over crumbs; gently fold to combine all crumbs with liquid. Cover and let stand for 10 minutes to steam, then cool somewhat to below about 100°F. (The stuffing mixture can be prepared ahead of time and held chilled).
3. Stir beaten eggs into cooled stuffing mixture.
4. Preheat Belgian waffle iron on high and spray with nonstick cooking spray.
5. Add 1 cup of stuffing mixture to waffle iron and spread evenly. Close and cook waffle for 5–6 minutes, or until crisp on both sides. Hold hot at 160°F.
6. To fry sage: In heavy skillet, add oil and heat to medium-high. Add sage leaves and cook about 2–3 seconds per side. Leaves will crisp as they cool.
7. To prepare maple bacon gravy: Add chopped bacon to saucepan and cook over medium heat until bacon is crispy. Pour out grease; add prepared gravy and maple syrup to pan with bacon, and heat. Hold hot at 160°F.
8. Serve waffle with a cup of warm maple gravy and fried sage.

Adjust and scale recipe as necessary.



Spring inspiration



Popular with health-conscious diners, turkey dishes are featured on

43%

on menus, with menu penetration growing each year



Datassential, SNAP!™, August 2019

Yield: 58 (2-oz.) portions

Cornbread Stuffing Turkey Sausage Florentine Muffins

Easy to snack on and even easier to savor, mouthwatering **UNCLE BEN'S® Classic Cornbread Stuffing** brings out all the delicious flavors of this turkey sausage Florentine.

Ingredients

- 1 each 28-ounce bag **UNCLE BEN'S® Classic Cornbread Stuffing Mix**
- 1 pound turkey sausage, cooked and crumbled
- 2 sweet onions, medium size, diced and cooked
- 1 pound spinach leaves, washed, dried and chopped
- 6 cups 1% milk
- 3 cups liquid eggs (1 dozen whole eggs)
- ½ cup melted butter
- ¼ cup olive oil
- 1½ cups shredded Parmesan cheese
- 2 cups shredded part-skim mozzarella cheese

Directions

1. Heat a large sauté pan with a small amount of oil. Remove turkey sausage from casings and combine with diced onion in pan and cook until almost done. Add chopped spinach to pan to wilt and continue cooking until sausage is cooked through; drain excess oil.
 2. In a medium mixing bowl, add half the seasoning pouch from **UNCLE BEN'S® Classic Cornbread Stuffing Mix** to milk and stir until dispersed. Add eggs, melted butter and olive oil. Mix well.
 3. Add liquid mixture, cooked sausage mixture and cheese to dry stuffing crumbs in a large mixing bowl. Stir together until mixed thoroughly.
 4. Scoop a 2-oz. portion of mixture into greased muffin pans or liners.
 5. Bake uncovered at 350°F (about 325°F in a convection oven) for 25–30 minutes.
 6. Allow muffins to rest to set before removing from pan. Muffins will firm up and become less moist as they stand.
- Adjust and scale recipe as necessary.





Locally
sourced meats
and seafood ranked
#3
among the top protein
trends for 2019



National Restaurant Association, What's Hot 2019 Culinary
Forecast, January 2019

Yield: 45 portions

Stuffed Sole Fillet with Creamy Lemon Butter Sauce

Mild and sweet sole fillets stuffed with **UNCLE BEN'S® Classic Cornbread Stuffing** and topped with creamy lemon butter sauce combine layers of bright and satisfying flavors.

Ingredients

Fish Fillets

45 cups **UNCLE BEN'S®**
Traditional White Bread
Stuffing

2¾ quarts water

1 pound unsalted butter

Vegetable oil

3 quarts chopped
vegetable blend

45 each sole fillets

Salt and pepper to taste

Lemon Butter Sauce

1½ pounds butter

½ cup flour

3 quarts chicken broth

1 cup lemon juice

½ cup lemon zest

Salt and pepper to taste

Directions

Fish Fillets

1. Combine water, butter and seasoning packet from **UNCLE BEN'S®** Traditional White Bread Stuffing in amounts indicated on package; bring to boil.
2. In a large bowl, add stuffing crumbs; pour hot seasoning mixture over crumbs. Gently fold to combine all crumbs with liquid. Cover and let stand for 10 minutes to steam, then cool to below 100°F. (The stuffing mixture can be prepared ahead of time and held chilled.)
3. Heat oil in pan and sauté vegetables until al dente.
4. Add prepared **UNCLE BEN'S®** Traditional White Bread Stuffing to pan and toss to warm through.
5. Remove stuffing mixture from pan. Create mound of stuffing in center of each sole fillet and roll sole around stuffing mound.
6. Place each stuffed sole back into hot pan, non-seamed side down, for about 1 minute to brown.
7. Carefully turn stuffed fillet in pan, season with salt and pepper, and place into 350°F oven to finish cooking, about 5 minutes more.
8. Transfer to plate and keep warm.

Lemon Butter Sauce

9. Add butter to pan and melt with flour; cook for about 1 minute.
10. Add remaining ingredients to pan, whisking to combine, cooking until thickened.
11. Season with salt and pepper and serve over stuffed fillet.

Adjust and scale recipe as necessary.





Protein entrées
make up
39%

of stuffing-based dishes
on U.S. restaurant menus



Datassential, SNAP!™, June 2019

Yield: 45 (8-oz.) portions

Cornbread Stuffing–Crusted Salmon

A delicate yet savory salmon fillet that's taken to an entirely new level of flavor with a mouthwatering crust of UNCLE BEN'S® Classic Cornbread Stuffing.

Ingredients

1 each 56-ounce bag
UNCLE BEN'S® Classic
Cornbread Stuffing Mix

2¾ quarts water

1 pound unsalted butter

45 (4-oz.) portions
Norwegian Salmon

Directions

1. Combine water, butter and seasoning packet from UNCLE BEN'S® Classic Cornbread Stuffing Mix in amounts indicated on package; bring to boil.
2. In a large bowl, add stuffing crumbs; pour hot seasoning mixture over crumbs. Gently fold to combine all crumbs with liquid. Cover and let stand for 10 minutes to steam, then cool to room temperature.
3. Place ¼ cup stuffing over top of each portion of salmon.
4. Place into a 350°F oven until the salmon is cooked, 8–14 minutes

Adjust and scale recipe as necessary.





50
 restaurant
 chains menued
 stuffing LTOs in the
 last year



Datassential, MenuTrends, May 2019

Yield: 120 (2-oz.) portions

Cornbread Stuffing, Andouille Sausage, Pepper and Colby Jack Poppers

Crispy on the outside, moist on the inside, these poppers mix the savory goodness of andouille sausage, bell peppers and colby jack with **UNCLE BEN'S® Classic Cornbread Stuffing** for an explosion of flavor.

Ingredients

1 each 56-ounce bag
UNCLE BEN'S® Classic Cornbread Stuffing Mix
 2¾ quarts water
 1 pound unsalted butter
 ¼ cup olive oil
 1 gallon andouille sausage, small-diced
 4 sweet onions, medium-sized, minced
 3 quarts green and red bell peppers, small-diced
 1 quart shredded Colby Jack cheese
 12 eggs

Directions

1. Combine water, butter and seasoning packet from **UNCLE BEN'S® Classic Cornbread Stuffing Mix** in amounts indicated on package; bring to boil.
2. In a large bowl, add stuffing crumbs; pour hot seasoning mixture over crumbs. Gently fold to combine all crumbs with liquid. Cover and let stand for 10 minutes to steam, then cool to below 100°F. (The stuffing mixture can be prepared ahead of time and held chilled.)
3. In a large skillet over medium-high heat, add olive oil and bring to its smoke point; add andouille sausage and stir until heated through.
4. Remove sausage; add onions and cook for 4 minutes or until golden brown. Add peppers and cook for an additional 2 minutes. Lay out on a sheet pan to cool.
5. Once cooled to room temperature, mix cornbread stuffing with sausage, onion, peppers, cheese and egg. Fully incorporate all ingredients.
6. Form into 2-ounce poppers; lay on a sheet pan and keep cool until ready to fry.
7. Fry poppers in 350°F oil until a center temperature of 180°F is reached. Serve on their own or with a dipping sauce.

Adjust and scale recipe as necessary.





Demand for seasonal ingredients is growing, with seasonal vegetables currently at

14%
menu penetration

and

projected to
grow another
+19%
by 2023



Datassential, MenuTrends™, July 2019

Yield: 16 servings

Confit Byaldi Skillet Stuffing

A twist on traditional French ratatouille, this fresh and flavorful assortment of vegetables is perfectly paired with UNCLE BEN'S® Traditional White Bread Stuffing and creamy mozzarella.

Ingredients

8 cups UNCLE BEN'S® Traditional White Bread Stuffing, prepared
3 cups roasted red bell peppers
¾ cup vegetable broth
¼ cup white onion, peeled, roughly chopped
½ teaspoon salt
½ tablespoon extra-virgin olive oil
8 ounces zucchini, washed, sliced into 2-millimeter rounds
8 ounces yellow squash, washed, sliced into 2-millimeter rounds
8 ounces baby eggplant, washed, sliced into 2-millimeter rounds
4 cups frozen corn, thawed
2 tablespoons light olive oil
1 cup mozzarella cheese

Directions

1. Preheat oven to 225°F.
2. Into a blender pitcher, add roasted bell peppers, vegetable broth, onion, garlic, salt and extra-virgin olive oil. Blend on high until smooth. Transfer to a 2-inch half hotel pan.
3. Shingle zucchini, squash and eggplant in one layer over the blended veggies in the pan. Top with parchment paper and cook in preheated oven for about 2 hours.
4. Remove byaldi from oven and reserve for assembly.
5. Preheat broiler. Mix corn with stuffing.
6. Heat 4 cast iron skillets with light olive oil. When oil begins to smoke, divide stuffing-corn mixture among the pans, spreading out the mixture to the edges of the pans.
7. Layer reserved byaldi from step 4 atop each of the stuffing mixtures, then top each with mozzarella cheese.
8. Place under the broiler and melt cheese until it begins to turn golden brown.
9. Remove pans and garnish with chopped basil. When pans are cool enough, serve.





Kale is still among the fastest-growing vegetables on menus—UP

56%

since 2015



Datassential, SNAP!™, June 2019

Yield: 28 personal pot pies

Chicken, Butternut Squash and Kale Stuffing Pot Pie

A hearty chicken pot pie featuring the nuttiness of butternut squash and earthiness of kale. But it's the layer of moist **UNCLE BEN'S®** Classic Cornbread Stuffing on top that makes this dish unforgettable.

Ingredients

8 cups **UNCLE BEN'S®** Traditional White Bread Stuffing, prepared without baking
1 gallon creamy chicken soup, prepared
1 gallon chicken broth
7 cups kale, chopped
7 cups butternut squash, small-diced and precooked

Directions

1. Mix together chicken soup, chicken broth, kale and squash in small crockery cups. Microwave 1–2 minutes to heat filling.
2. Top hot soup mixture with prepared stuffing.
3. Place individual pots on sheet pan and bake in 350°F oven 15–20 minutes or until filling is hot.
4. Alternate method: Microwave soup mixture to 160°F, top with stuffing and brown using broiler.

Adjust and scale recipe as necessary.

Note: Cups can be preassembled in individual baking dishes and then heated, topped with stuffing and baked.





Eggs Benedict is the

#6

menued breakfast offering in the U.S.

—a popular choice made unique with cornbread stuffing



Datassential, SNAP!™, August 2019

Yield: 36 portions

Eggs Benedict with Baby Kale and Sage

Classic eggs Benedict with the earthiness and complexity of kale and sage all resting on a bed of delectably moist **UNCLE BEN'S® Classic Cornbread Stuffing**.

Ingredients

1 each 58-ounce bag
UNCLE BEN'S® Traditional
White Bread Stuffing

3 quarts (12 cups) water

1 cup butter, unsalted

36 cups baby kale or
spinach

36 eggs

5 cups prepared
Hollandaise Sauce

Hollandaise Sauce

12 egg yolks

¼ cup lemon juice

4 teaspoons salt

1 teaspoon cayenne
pepper sauce

4 cups unsalted butter,
melted and warm

2 tablespoons fresh sage,
chopped

Directions

To prepare stuffing rounds:

1. In a large pot, bring water, butter and stuffing seasoning blend just to a boil.
2. Place stuffing crumbs in a large mixing bowl; pour hot water and seasoning mix over, and fold together to moisten all stuffing crumbs. Cover tightly and set aside for 15 minutes.
3. Transfer hot stuffing to parchment-covered full sheet pan, spreading evenly. Press with the back of a large spoon to cover entire pan with about a ¼-inch layer of stuffing.
4. Use a 3½" round cutter to cut out 36 stuffing rounds.
5. When ready to assemble Benedicts, heat a nonstick skillet over medium-high heat; spray with cooking spray. Carefully place 1 stuffing round per Benedict in pan and cook until browned on both sides, 3–5 minutes per side.
6. Remove rounds when browned; while pan is still hot, add 1 cup of baby kale or spinach per Benedict to pan with 1 teaspoon of water; cover to wilt for about 1 minute.
7. Bring a saucepan of water to a simmer and poach eggs in salted water for 5 minutes.

To prepare Hollandaise Sauce:

8. Place egg yolks, lemon juice, salt and cayenne pepper sauce in a Vitamix® blender and secure lid.
9. Turn machine on variable speed 1 and slowly increase speed to 4, blending for 30 seconds.
10. Remove plug in lid and increase speed to 5. Slowly add warm melted butter in a thin stream until thick and smooth, about 1 minute. Stir in chopped sage leaf.

To assemble Benedicts:

11. Place stuffing round on plate; top with wilted greens, then egg. Pour 2–3 tablespoons Hollandaise Sauce over top. Garnish with sage leaf and serve warm.

Adjust and scale recipe as necessary.





Breakfast sandwiches
are featured on

18%
of menus

and

are projected
to grow another

34%
in the next 4 years



Source: Datassential, SNAP!™, August 2019

Yield: 6 servings

Cornbread Biscuit Breakfast Sandwich

A perfectly moist, butter-toasted cornbread biscuit sandwich filled with a savory pan-fried egg, thick-cut bacon, crisp tomato and creamy avocado.

Ingredients

2½ cups UNCLE BEN'S®
Classic Cornbread Stuffing,
prepared

¼ cup plus 2 tablespoons
cold butter, unsalted

2½ cups biscuit baking mix

2 tablespoons Tabasco®
brand Original Red Pepper
Sauce

¾ cup whole milk

1 cup cheddar cheese,
grated

½ teaspoon garlic powder

2 ripe avocados, sliced

6 slices thick-cut bacon,
cooked, halved

6 tomato slices

¼ teaspoon salt

Pinch of black pepper

6 pan-fried eggs

Directions

1. Preheat oven to 400°F.
2. Gently combine ¼ cup butter and baking mix. Add stuffing, Tabasco® Sauce, milk, cheddar and garlic powder. Mix until just combined; do not overmix.
3. Place ½-cup portions of biscuit dough onto an ungreased sheet pan. Place in oven and bake for 15 to 20 minutes or until fully cooked and golden brown. Remove from oven and set aside.
4. When biscuits are cool, slice each in half. Place sliced avocado on bottom of each biscuit and top each with bacon and tomato. Sprinkle salt and pepper on tomato, then place a fried egg atop each. Cover with the biscuit top and serve.





Product Code	UNCLE BEN'S® Product
10136496	Traditional White Bread Stuffing (6/58 oz.)
10136537	Classic Cornbread Stuffing (6/56 oz.)
13506	Classic Cornbread Stuffing (6/28 oz.)

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