Stonebridge
AT MONTGOMERY

INDEPENDENT LIVING • ASSISTED LIVING • SKILLED NURSING

Recipe – **Stuffed Chicken with Apple, Fig and Cranberry Stuffing** **Yield – 50 Portions**

Ingredients:

50ea. – 4 oz. Skin on Chicken Breasts, Pounded

10# - Apple, Fig and Cranberry Stuffing
SEE RECIPE

16OZS. – 10% Oil

SAUCE:
1# - Margarine

1qt. – Flour

½# - Chicken Base

21/4 gal. – Water

1qt. – Turkey Drippings

Place margarine in sauce pot on medium high heat to melt. Whip in the flour to form a roux. Add the water, turkey drippings and chicken base and continue to whip until incorporated. Lower heat and continue to cook for an additional 20 minutes. Strain and place in steam table for service.

Method:
Place chicken on yellow cutting board, skin side down. Place a 3oz. scoop of stuffing in the center. Fold in the sides and fold in each end.

Place in hand and firmly press together.

Spray a sheet tray with food release spray and place stuffed chicken on the tray.

Bake in 350 degree oven for 35 minutes, until the internal temperature is 165 degrees.

TO SERVE:

Place the stuffed breast in the center of a dinner plate. Top with 3 ozs. Of the chicken sauce. Place 2ozs. Of creamed spinach at the top and bottom center of the plate. Place 2 baby carrots on each side of the chicken. Garnish with chopped parsley.

Apple, Fig and Cranberry Stuffing

Ingredients

11/2# - Figs, julienne sliced

12ea. – Apples, peeled, de-seeded, diced and soaked in lemon water

1# - Dried Cranberries

1/2cs. - Corn Bread

2# - Margarine

3qts. – Diced Celery

3qts. – Diced Onions

1/4cup – Chopped Garlic

8ea. – Eggs

1/2cup – Fresh Sage

1/4cup – Poultry Seasoning

11/2gal. – Chicken Stock (1/4 container of Chicken base, Dissolved in 11/2 gal. water)

1tblsp. – Ground Black Pepper

Method

Add Chicken Stock to Broken Bread to soak. In Large Braiser, melt the Margarine and Sauté the Garlic, Onions, all of the fruits and Celery for approximately 15 minutes, until soft. Add to the soaked bread. Add all of the remaining ingredients and mix well. Spray the 2 hotel pans with food release spray and fill the pans ¾ to top. Bake at 300 degrees for 11/2 hrs.