



Thanksgiving Leftover Casserole featuring
BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

Stuffing
recipes
for every
season

New look, same
great taste!

Ben's
Original™



Cornbread Biscuit Breakfast Sandwich featuring
BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

Elevate comfort food year-round

No matter the time of year, customers love comfort food. With quick, just-add-water prep, BEN'S ORIGINAL™ Classic Cornbread and Traditional White Bread Stuffing mixes easily add comfort-food appeal to menus.



Cornbread Stuffing-Crusted Salmon featuring
BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

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Cornbread Stuffing and
Turkey Chili Cups featuring
BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix



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#1
menu growth
for stuffing is
on a sandwich,
a modern approach to
traditional comfort food



Datassential, MenuTrends, April 2022

Yield: 4 servings

Cornbread Thanksgiving Sandwich

Crusty, toasted bread and juicy, thick-sliced turkey with BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix and cranberry chutney make this sandwich a mouthwatering meal.

Ingredients

2 cups BEN'S ORIGINAL™
Classic Cornbread Stuffing
Mix, 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.





90%

of Gen Zers like trying
new food formats with

48%

preferring new menu
items rooted in
familiar favorites

Datassential, Five in Focus, New Food
Experiences for Gen Z, March 2022

Yield: 25 (12-ounce) portions

Cornbread Stuffing and Turkey Chili Cups

Deliciously moist **BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix** acts as the flavorful cup for a warm and hearty turkey chili.

Ingredients

1 each 56-ounce bag
**BEN'S ORIGINAL™ Classic
Cornbread Stuffing Mix**
2¾ quarts water
1 pound unsalted butter
12 eggs
3½ quarts turkey chili
25 (12-ounce) round, flat-
bottomed silicone molds,
sprayed with nonstick
cooking spray

Directions

1. Combine water, butter and seasoning packet from **BEN'S ORIGINAL™ 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.





68%
of Americans
**love or like
stuffing**



Datassential SNAP! March 2023

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 moist layer of BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix.

Ingredients

2 cups BEN'S ORIGINAL™
Classic Cornbread Stuffing
Mix, 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.





Waffles appear on nearly

30%

of menus—and
projected to grow
20% over the next
4 years



Datassential, Haiku, April 2022

Yield: About 12 waffles

Cornbread Stuffing Waffles with Maple Bacon Gravy and Fried Sage

Savory cornbread waffles featuring BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, topped with slightly sweet maple bacon gravy and earthy fried sage is a modern combination perfect for brunch crowds.

Ingredients

1 each 28-ounce bag
BEN'S ORIGINAL™ 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 BEN'S ORIGINAL™ 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.





Thanksgiving is the

#1

holiday customers
associate with seasonal
flavors and LTOs they
look forward to ordering



Datassential, Seasonal LTO's report, July 2021

Yield: 58 (2-ounce) portions

Cornbread Stuffing Turkey Sausage Florentine Muffins

Savory turkey sausage, fresh spinach, Parmesan and mozzarella cheese mixed with BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix create the perfect breakfast or afternoon snack.

Ingredients

1 each 28-ounce bag
BEN'S ORIGINAL™ 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 BEN'S ORIGINAL™ 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-ounce 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.





Stuffing is
projected
to grow
+23%
on menus over
the next 4 years

Datassential, Haiku™, April 2022

Yield: 45 portions

Stuffed Sole Fillet with Creamy Lemon Butter Sauce

Mild and sweet sole fillets stuffed with BEN'S ORIGINAL™ Traditional White Bread Stuffing and topped with creamy lemon butter sauce combine layers of bright and satisfying flavors.

Ingredients

Fish Fillets

45 cups BEN'S ORIGINAL™ 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 BEN'S ORIGINAL™ 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 BEN'S ORIGINAL™ 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.





Salmon

is the most common menued fish on 42% of restaurant menus, predicted to grow +8% the next 4 years



Datassential, Haiku™, April 2022

Yield: 45 (8-ounce) portions

Cornbread Stuffing-Crusted Salmon

A tender, juicy salmon fillet topped with a savory-sweet crust of BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix makes for an unexpected signature offering.

Ingredients

1 each 56-ounce bag
BEN'S ORIGINAL™ Classic
Cornbread Stuffing Mix
2¾ quarts water
1 pound unsalted butter
45 (4-ounce) portions
Norwegian Salmon

Directions

1. Combine water, butter and seasoning packet from BEN'S ORIGINAL™ 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





Restaurant
chains featured

50+
stuffing LTOs
in the last year



Datassential, SNAP! March 2023

Yield: 120 (2-ounce) portions

Cornbread Stuffing, Andouille Sausage, Pepper and Colby Jack Poppers

Crispy on the outside, moist on the inside, these poppers mix the savory flavor of andouille sausage, bell peppers and colby jack with **BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix**.

Ingredients

1 each 56-ounce bag
BEN'S ORIGINAL™ 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 BEN'S ORIGINAL™ 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.





1/2

of consumers say
Thanksgiving is the top
season for them to try
new foods



Datassential, Seasonal LTO's report, July 2021

Yield: 16 servings

Confit Byaldi Skillet Stuffing

A twist on French ratatouille, these fresh and flavorful vegetables are perfectly paired with BEN'S ORIGINAL™ Traditional White Bread Stuffing and creamy mozzarella.

Ingredients

- 8 cups BEN'S ORIGINAL™ 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, 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. When pans are cool enough, serve.



Kale ranks in the

98%

for future growth potential—the possibilities are endless



Datassential, SNAP, April 2022

Yield: 28 personal pot pies

Chicken, Butternut Squash and Kale Stuffing Pot Pie

A hearty chicken pot pie, featuring nutty butternut squash and earthy kale. The layer of moist BEN'S ORIGINAL™ Traditional White Bread Stuffing on top makes this dish a fall menu staple.

Ingredients

8 cups BEN'S ORIGINAL™ 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.

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





Eggs Benedict is predicted to outperform

94%

of all other foods, beverages and ingredients over the next 4 years



Datassential, SNAP, April 2022

Yield: 36 portions

Eggs Benedict with Baby Kale and Sage

Classic eggs Benedict with the earthiness and complexity of kale and sage, resting on a bed of delectable BEN'S ORIGINAL™ Traditional White Bread Stuffing.

Ingredients

1 each 58-ounce bag BEN'S ORIGINAL™ 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.





Seasonal breakfast sandwiches drive trial and traffic for the growing grab-and-go demand at Fast Casual



Datassential, Menu Trends, April 2022

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 BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, 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	Product	Pack Size
424847	Classic Cornbread Stuffing	6/56 oz.
424849	Classic Cornbread Stuffing	6/28 oz.
424845	Traditional White Bread Stuffing	6/28 oz.
✓ No Artificial Flavors ✓ Hot Water Prep		

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