Operator Recipe Guide

Cornbread Thanksgiving Sandwich featuring
BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

Lamb Meatballs with Mango Chutney featuring
BEN'S ORIGINAL™ Traditional White Bread Stuffing

stuffing that works as hard as you do

Year-round menu solutions built for every daypart and every season—no holiday required.

Ben's Original™

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effortless prep
familiar flavor
endless versatility

stuffing is the

#1

most popular savory fall menu item.

Datassential, Fall Trends 2024, July 2024

Yield: 25 sandwiches **Prep Time:** 45 min **Cook Time:** 45 min **Difficulty:** Medium

Cornbread Biscuit Breakfast Sandwich

A perfectly moist, butter-toasted cornbread biscuit made with BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, stacked with a pan-fried egg, thick-cut bacon, crisp tomato and creamy avocado.

Ingredients

1 28-ounce bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, prepared & chilled

½ pound unsalted butter, cold, cut into small dice

3 pounds dry biscuit mix

½ cup hot sauce

¾ quart whole milk

2 pounds cheddar cheese

1 tsp garlic powder

9 ea avocado, flesh (sliced)

25 ea thick cut bacon (cooked, halved)

25 slices beefsteak tomato

as needed salt and pepper

25 each eggs, cooked over-medium

Directions

1. Preheat oven to 400°F.
2. Add chilled stuffing, butter and biscuit mix into a food processor. Pulse until the butter is small and pea-sized. Transfer into a large mixer bowl.
3. To the stuffing mixture add the hot sauce, milk, cheddar cheese and garlic powder. Mix on slow speed using a paddle attachment until just combined; do not over mix.
4. Place 1/2-cup portions of biscuit dough onto an ungreased sheet pan. Bake in preheated oven for 15 to 20 minutes or until fully cooked and golden brown. Cool biscuits to room temperature.
5. Once biscuits are cooled, slice each in half. Season tomatoes with salt and pepper. Build sandwiches from bottom to top: avocado, bacon, tomato and egg. Serve.

87%
of consumers snacked outside of mealtimes in the past month.

75%
of consumers replaced a meal with a snack at least once.

Datassential, Table Stakes, January 2026

Yield: 130 (2-ounce) portions **Prep Time:** 30 min **Cook Time:** 35 min **Difficulty:** Easy

Cornbread Stuffing Turkey Sausage Florentine Muffins

BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, savory turkey sausage, fresh spinach and melted cheese come together in a muffin built for breakfast—or any time of day.

Ingredients

1 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

1½ quarts 1% milk

3 cups liquid eggs (1 dozen whole eggs)

¼ pound melted butter

¼ cup olive oil

1½ cups shredded Parmesan cheese

½ pound 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 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 BEN'S ORIGINAL™ Classic Cornbread Stuffing 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.

Riff On It:

Same Base.
Same Method.
New Flavors.

Pepperoni Pizza Stuffing Muffin:
Turkey Pepperoni, Mozzarella, Sundried Tomato, Hot Honey

Maple Cranberry Brie Stuffing Muffin:
Maple, Cranberry, Brie, Pecan

BBQ Pork Stuffing Muffin:
Pulled BBQ Pork, Apples, Cheddar

24%

of consumers go out for breakfast or brunch 1-2 times a month.

Datassential, Breakfast & Brunch, March 2024

Yield: 36 portions **Prep Time:** 40 min **Cook Time:** 20 min **Difficulty:** Medium

Eggs Benedict with Baby Spinach and Sage

A classic eggs Benedict elevated with earthy kale and fresh sage, built on a golden round of BEN'S ORIGINAL™ Traditional White Bread Stuffing.

Ingredients

Stuffing rounds
1 58-ounce bag BEN'S ORIGINAL™ Traditional White Bread Stuffing

3 quarts (12 cups) water

½ pound butter, unsalted, cubed

2½ pounds baby spinach, sauteed

36 eggs, poached

Hollandaise Sauce
12 each egg yolk

¼ cup lemon juice

4 teaspoon salt

1 teaspoon hot sauce

2 pounds unsalted butter, melted and kept warm

2 Tbsp fresh sage, chopped

Directions

To prepare stuffing rounds:
1. In a large pot, bring water, butter and stuffing seasoning blend just to a boil. 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.
2. 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 ¾-inch layer of stuffing. Use a 3 ½" cookie cutter, cut out 36 stuffing rounds.
3. In a nonstick skillet over medium-high heat, brown stuffing rounds until golden brown on both sides. About 3–5 minutes per side.

To prepare Hollandaise Sauce:
1. Place egg yolks, lemon juice, salt and pepper sauce in a blender. Blend over low speed for 30 seconds.
2. Increase speed to high. Slowly add warm melted butter in a thin stream until thick and smooth, about 1 minute. Add in chopped sage leaf.

To assemble:
1. Build from bottom to top: stuffing round, spinach, egg. Pour 2–3 tablespoons Hollandaise sauce over top and garnish with sage leaf and serve warm.

new RECIPE

more than

148%

predicted 4-year growth for hot honey on menus.

Datassential, 2026 Trends Report

Yield: 88 portions **Prep Time:** 30 min **Cook Time:** 10-15 min **Difficulty:** Medium

Hot Honey Chicken Stuffing Sliders

BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix meets Nashville heat in a slider that delivers big flavor in every bite.

Ingredients

Hot Honey Chicken Sliders

1 28-ounce bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, prepared

88 ea fried chicken thigh, prepared

1 quart Nashville hot sauce, prepared

1¾ pounds coleslaw mix

1 quart Hot Honey Slaw Sauce, recipe below

88 ea slider potato rolls

176 ea pickle chips

Hot Honey Slaw Sauce

24 ounces mayo

¾ cup hot honey

⅓ cup apple cider vinegar

2 Tbsp Dijon mustard

as needed salt and pepper

Directions

Hot Honey Chicken Sliders

1. Dip prepared fried chicken into Nashville hot sauce to coat.
2. Combine coleslaw mix with hot honey slaw sauce.
3. Build Sandwich: Place slaw on the bottom bun, top with dipped chicken thigh, top with stuffing and pickle slices, finish with the top bun. Serve.

Hot Honey Slaw Sauce

1. Combine all and reserve.

Riff On It:

Same Base. Same Method. New Flavors.

Buffalo Chicken Stuffing Slider:
Crispy Chicken, BEN'S ORIGINAL™ Traditional White Bread Stuffing, Buffalo Sauce, Celery/Blue Cheese Slaw

Thanksgiving is the most universally celebrated fall holiday, with nearly

85%

of consumers taking part in the food-centric traditions that come with it.

Datassential, Fall Trends 2024, July 2024

Yield: 44 sandwiches **Prep Time:** 35 min **Cook Time:** 25 min **Difficulty:** Easy

Cornbread Thanksgiving Sandwich

Roasted turkey, cranberry chutney and crispy BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix combine in your favorite comfort meal, now a handheld.

Ingredients

1 56-ounce bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, prepared

3½ quart orange juice

8 pounds cranberries, fresh

11 ea oranges, cut into segments

11 ea green apple, diced

4 pounds dried apricots, diced

132 ounces honey

1¾ Tbsp ground cardamom

88 slices seeded bread, lightly toasted

24 ounces mayo

22 pound turkey breast, sliced

Directions

1. In a sauce pot, combine orange juice, cranberries and oranges. Bring to a boil, then reduce heat; partially cover and continue cooking until cranberries pop open.
2. Add apple, apricots, honey and cardamom. Simmer until thick, about 15 minutes. Cool to room temperature.
3. Build sandwich from bottom to top: spread mayo on bottom piece of bread, top with sliced turkey, ¼ cup of stuffing, cranberry sauce, top piece of bread.

appetizer samplers are up

2,497%

on menus, and shareable formats are one of the fastest-growing opportunities in foodservice.

Datassential, Comfort Food Snapshot, November 2025

Yield: 120 (2-ounce) portions **Prep Time:** 30 min **Cook Time:** 10 min **Difficulty:** Easy

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 28 oz bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

1 ⅓ quart Water

½ pound Unsalted Butter

1 tbsp Olive Oil

2 lb Andouille Sausage (small-diced)

1 ½ lb Vidalia Onion, diced (medium-sized, minced)

1 ¼ lb Red and Green Bell Pepper, seeded, ribbed, diced

1 lb Shredded Colby Jack Cheese

6 ea Egg

½ cup Flour

Directions

1. Prepare stuffing according to instructions, using the water and butter. Allow to cool to room temperature.
2. In a large pot, render andouille sausage with oil. Add onions and peppers and cook until peppers and onions are soft. Cool to room temperature.
3. Once cooled, mix cornbread stuffing with the sausage, onion and peppers. Add cheese, eggs, and flour and fully incorporate all ingredients. Chill stuffing mixture. Allow to sit overnight in refrigerator.
4. Preheat oven to 325°F. Scoop stuffing mixture into 1 fl-oz muffin tins, using a purple #40 disher scoop. Bake for 20 mins or until the center reaches 180°F. Serve on their own or with sauce of choice.

new RECIPE

82%

of consumers love or like mac and cheese—one of the most universally craveable dishes on any menu

Datassential, Consumer Preferences, December 2025

Yield: 120 (8-fluid-ounce) portions **Prep Time:** 45 min **Cook Time:** 60 min **Difficulty:** Medium

Mac and Cheese with Stuffing Gratinée

Two comfort food icons meet in one dish: creamy mac and cheese finished with a crispy BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix crust.

Ingredients

Mac and Cheese

6 pounds dried cavatappi pasta

1 pound butter

1 pound all-purpose flour

1 gallon whole milk

1 gallon cream

10 pounds white cheddar cheese, shredded

3 Tbsp kosher salt

1½ tsp black pepper

1 Tbsp garlic powder

Stuffing Gratinée

1 56-ounce bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, prepared with butter

23 ea eggs

½ pound Parmesan, grated

46 pounds Mac and Cheese, *recipe above*

1½ ounces parsley, chopped

Directions

Mac and Cheese

1. Prepare pasta according to package directions.
2. In a large stockpot, melt the butter over medium heat. Once completely melted, whisk in the flour and cook for 1 to 2 minutes until bubbling and pale golden, ensuring no raw flour remains.
3. Slowly pour in the milk and cream while whisking constantly to prevent lumps. Continue stirring and allow the mixture to come to a gentle simmer for 8 to 10 minutes, or until the liquid thickens and coats the back of a spoon
4. Turn heat to low. Working in batches, add the shredded cheese to the hot cream mixture, stirring until completely melted and smooth.
5. Stir in the salt, pepper and garlic powder.
6. Combine finished sauce with cooked pasta, mix to evenly combine.

Stuffing Gratinée

1. Mix prepared stuffing with egg and parmesan cheese.
2. Place mac and cheese in full hotel pans. Top with stuffing mixture. Bake in preheated 350°F oven uncovered for 45 minutes or until stuffing is golden brown.
3. Remove from oven. Finish with chopped parsley.

81%

of consumers prefer traditional Thanksgiving dishes.

Datassential, Fall Trends, 2025

Yield: 44 servings **Prep Time:** 30 min **Cook Time:** 25 min **Difficulty:** Easy

Thanksgiving Leftover Casserole

All the comfort of a classic Thanksgiving table layered into one satisfying bake made with BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix.

Ingredients

1 56-ounce bag BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix, prepared

2 gallons mashed potato, prepared

8 pounds roasted turkey breast, diced

1 gallon turkey gravy

3½ pounds button mushrooms, sliced and sautéed

8 pounds Brussels sprouts, trimmed (oven roasted)

2½ pounds frozen peas (thawed)

1 lb butter (melted)

as needed parsley, chopped

Directions

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

new RECIPE

69%

of Americans love or like stuffing.

Datassential, Consumer Preferences, May 2026

Yield: 30 (8-ounce) portions **Prep Time:** 45 min **Cook Time:** 65 min **Difficulty:** Medium

Artichoke and Leek Savory Bread Pudding

Rich, savory and endlessly versatile—a bread pudding built on BEN'S ORIGINAL™ Traditional White Bread Stuffing.

Ingredients

1 58-ounce bag BEN'S ORIGINAL™ Traditional White Bread Stuffing

1 pound unsalted butter

1½ pounds pancetta, diced

3 pounds leeks, chopped (white part only; soaked, rinsed, dried)

2 cups white wine (optional)

32 ounces canned artichokes, drained, chopped

¼ pound scallions, chopped

1½ pounds Gruyere, shredded

12 eggs (brown)

1½ quart heavy cream

1 quart water

Directions

1. Add butter and pancetta in a large, wide pot over medium low heat. Slowly render fat of the pancetta, about 10-12 minutes.
2. Add chopped leeks and increase heat to medium. Cook until leaks are wilted down, about 3 minutes.
3. Add wine and reduce by 80%. Remove pot from the heat. Mix in artichokes, scallions, BEN'S ORIGINAL™ Traditional White Bread Stuffing and seasoning. Fold in cheese.
4. Add stuffing mixture into 3 oiled 2-inch half hotel pans. Press the stuffing mixture down into the pan and ensure the surface is level. Mix eggs, cream and water. Pour mixture on top of the stuffing. Allow the stuffing to absorb the egg mixture, about 30 minutes.
5. Bake in a preheated 350°F oven, uncovered for 45-50 minutes, until the custard is set and the bread pudding is puffed and golden.

Riff On It:

Same Base. Same Method. New Flavors.

Sausage & Cranberry Bread Pudding: Sausage, Cranberries, Gruyère, BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix

Stuffing indexes at

4,200

when it comes to popular savory flavors and menu items.

(over 100 is common!)

Datassential, Fall Trends, 2024

Yield: 84 personal pot pies **Prep Time:** 30 min **Cook Time:** 30 min **Difficulty:** Easy

Chicken, Butternut Squash and Kale Stuffing Pot Pie

Creamy chicken, butternut squash and kale topped with a golden crust of BEN'S ORIGINAL™ Traditional White Bread Stuffing—a comfort classic built for every table.

Ingredients

1 58-ounce bag BEN'S ORIGINAL™ Traditional White Bread Stuffing, prepared

3 gallons canned creamy chicken soup

3 gallons chicken stock

1 pound kale, chopped

5 pounds butternut squash, diced (roasted)

Directions

1. Combine soup, stock, kale and squash and heat in a large soup pot. Cooked until kale is soft.
2. Ladle 14 fl-oz of soup mixture into 16 fl-oz oven-safe ramekins. Top with 2 fl-oz of prepared stuffing.
3. Place ramekins onto sheet pans and bake in 350°F oven for 15-20 minutes or until stuffing browns and center is hot (180°F).

Riff On It:

Same Base. Same Method. New Flavors.

Stuffing-Topped Beef Cottage Pie: Boeuf Bordelaise, Shallots, Red Wine, BEN'S ORIGINAL™ Traditional White Bread Stuffing

new RECIPE

80%

of consumers love or like meatballs.

Datassential, Consumer Preferences, May 2026

Yield: 157 portions (5 meatballs per serving) **Prep Time:** 75 min **Cook Time:** 30 min **Difficulty:** Medium

Lamb Meatballs with Mango Chutney

A familiar format gets a global upgrade featuring fried lamb meatballs made with BEN'S ORIGINAL™ Traditional White Bread Stuffing, served with mango chutney.

Ingredients

Meatballs
1 bag 58-ounce bag BEN'S ORIGINAL™ Traditional White Bread Stuffing, prepared

48 pounds ground lamb

3 quarts whole milk

33 ea eggs

4 ounces salt

as needed Mango Chutney

Mango Chutney
Total Yield: 2 quarts

1 quart white wine vinegar

28 ounces granulated sugar

2 tsp cumin

2 tsp coriander seed

2 tsp cardamom

2 tsp chili powder

2 tsp red pepper flakes

2 ea red onion, diced

3 ea red bell pepper, diced

10 lb mango, peeled, seeded, chopped (or diced IQF)

4 tsp salt

4 ea garlic cloves, chopped

1 ea 6" piece ginger, finely grated

2 ea red chili, chopped

Directions

Meatballs
1. Preheat fryer to 350°F degrees.
2. Mix all ingredients (excluding Mango Chutney) together. Allow to rest in the refrigerator for 10 minutes before forming.
3. Form 40 gram meatballs using a Black Disher Scoop (#30).
4. Set meatballs in the fridge for about 20 minutes.
5. Fry meatballs until internal temp reaches 160°F. About 3½ minutes. Transfer onto a draining rack and allow to rest for 4 minutes before serving.
6. Serve with Mango Chutney.

Mango Chutney
1. Heat a large pan over medium heat. Add the vinegar and sugar, stirring until the sugar dissolves. Bring to a boil and until slightly reduced.
2. Add spices to the vinegar mix, then add the onion, pepper, mango and salt.
3. Add the garlic and ginger and bring to a boil.
4. Reduce the heat and simmer for 45 minutes to 1 hour or until thick and syrupy. Add the chopped chili for the last 10 minutes.

Riff On It:

Same Base.
Same Method.
New Flavors.

Turkey Cacciatore Meatballs:
Ground Turkey, BEN'S ORIGINAL™ Classic Cornbread Stuffing, Roasted Garlic, Fresh Herbs, Cacciatore Sauce

salmon is the most commonly menued fish on

41%

of restaurant menus and loved or liked by

64%

of consumers.

Datassential, Consumer Preferences, May 2026

Yield: 45 (8-ounce) portions **Prep Time:** 20 min **Cook Time:** 25 min **Difficulty:** Easy

Cornbread-Stuffing-Crusted Salmon

BEN'S ORIGINAL™ Classic Cornbread Stuffing Mix transforms into a golden, savory crust on a tender salmon fillet—elevated comfort at its finest.

Ingredients

1 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.

Riff On It:

Same Base. Same Method. New Flavors.

Stuffing-Crusted Chicken Thighs: Bone-In Chicken Thighs, BEN'S ORIGINAL™ Traditional White Bread Stuffing, Roasted Garlic, Fresh Herbs

Product Code	Product	Pack Size
424847	Classic Cornbread Stuffing	6/56 oz.
424849	Classic Cornbread Stuffing	6/28 oz.
424845	Traditional White Bread Stuffing	6/58 oz.

✓No Artificial Flavors ✓Effortless 2-Step Prep

For even more recipe inspiration, visit MarsFoodservices.com

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