



Old Fashioned
Corn Bread Dressing



Old Fashioned Corn Bread Dressing

Prepared from farm kitchen recipes that date back over a century. the excellent texture, flavor, and consistency of this universally desired product is especially preferred as a side dish to compliment turkey, chicken, ham, pork chops, or most any entrée featured as a holiday meal or throughout the year.

INGREDIENTS

Crispy cornbread, white bread crumbs, freshly chopped celery, onions, chopped hard boiled eggs, flavored with rich chicken broth, vegetable oil and assorted southern style spices.

PREPARATION INSTRUCTIONS

1. Preheat oven to 400° F.
2. Remove plastic overwrap from foil baking pan.
3. Place foil baking pan on a baking sheet. bake in preheated 400° oven for 1 hour and 15 minutes, or until golden brown.
4. For best results, thaw product overnight then bake for approximately 45 minutes or until golden brown.

YIELD

7 lb. - 28 - 4 oz. portions
22 - 5 oz. portions

2 lb. - 8 - 4 oz. portions
6 - 5 oz. portions

PACKAGING

Available in 4 - 7 lb. (116 oz.) trays per case, or 6 - 2 lb. (32 oz.) trays per case.

CASE WT: 7 lb. trays = 28 lbs.
2 lb. trays = 15 lbs.

CASE CUBE: 7 lb. trays - .75
2 lb. trays - .61

PALLET TIE: 7 lb. trays - 6 x 10
2 lb. trays - 6 x 10

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