

CLASSIC SOUTHERN SIDE DISHES

SCRATCH MADE FLAVOR



Cornbread Dressing #33145 & #33173

Prepared from our classic homestyle recipe, we combine fresh-baked cornbread crumbs with chopped onions and celery. We then add rich chicken broth, blend in select seasonings and a touch of sage for that made-from-scratch flavor. Even Grandma will be impressed!

Bread Stuffing #38025

We start with a special blend of fresh-baked white bread crumbs, blend it with chopped fresh onions and celery, add rich chicken broth, savory herbs and poultry seasonings. A perfect compliment to turkey, pork, chicken, stuffed seafood or any main dish.

Broccoli, Rice and Cheese Casserole #36008

This blue-ribbon recipe combines the finest Grade A cut broccoli, long-grain rice and a tangy blend of cheeses. We stir in creamy soup, sautéed mushrooms, fresh chopped onions and celery, plus a special blend of seasonings. One bite and you'll know why this is one of our most popular dishes. It's simply irresistible.

Yellow Squash Bake #36120

This down home favorite is truly a taste of the garden. We combine various squashes with lots of fresh chopped onions, creamy cheeses, spices and a pinch of sugar. It's a perfect match for ham, poultry, beef or any seafood main course.

Green Bean Casserole #36010

This once holiday favorite has become a staple side dish. We select Grade A cut green beans, diced mushrooms, sautéed and French fried onions, mix them with creamy soup and just the right blend of seasonings. America's best loved vegetable never tasted so good!

Sweet Potato Casserole Topped with Pralines #36009

We all know how good sweet potatoes are for us. Not only are they full of vitamins, minerals and anti-oxidants, but they taste good! We combine diced and whipped sweet potatoes with creamy butter, sugar, cinnamon, nutmeg and other spices, then top with crunchy pralines. A terrific heat and serve treat!

Corn Pudding #36140

If you take the perfect variety of white sweet corn, blend it with pure cane sugar, fresh milk, cream and egg whites, the result is this down-home delight. This is a true corn-lovers dream! One taste and you'll agree; the proof really is in the pudding!

Carrot Souffle #36014

Our special recipe of this healthy treat features a rich, sweet carrot puree with a slight accent of vanilla, cinnamon and a dash of orange zest, bake it to perfection and top it with powdered sugar for a special treat!



Broccoli, Rice & Cheese Casserole



Sweet Potato Casserole with Pralines



Green Bean Casserole



Cornbread Dressing



Code	Item	Pack	Net Weight	Gross Weight	Case Dimension L-W-H	Case Cube	Pallet T-H-CT	Unit Size L-W-H
33145	Cornbread Dressing	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
33173	Cornbread Dressing	4/7#	28#	29.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 5 ⁷ / ₈	.95	6x7-42	13 x 10 ¹ / ₂ x 2 ⁹ / ₁₆
38025	Bread Stuffing	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36008	Broccoli, Rice & Cheese Casserole	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36120	Yellow Squash Bake	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36010	Green Bean Casserole	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36009	Sweet Potato Casserole w/Pralines	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36140	Corn Pudding	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄
36014	Carrot Soufflé	4/4.5#	18#	19.75#	21 ¹ / ₈ x 13 ¹ / ₄ x 4	.65	7x10-70	12 ³ / ₄ x 10 ³ / ₈ x 1 ³ / ₄

Our classic side dishes are the perfect compliment to any main course and offer the kind of down-home goodness and traditional recipes your customers have come to appreciate from a great kitchen. You'll be proud to serve them to your customers.

For your convenience, all of our Savannah Classics™ Side Dishes are fresh-prepared and flash-frozen to seal in the flavor. Simply heat them in the oven and take the credit!.



Corn Pudding