

# BBQ TURKEY SANDWICH

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #1077	19 pounds + 2 ounces
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Sauce, BBQ, Hickory Smoke, #2253	3 quarts + 1 cup
Bun, Hamburger, WGR, #1228	100 buns

**DIRECTIONS**

1. Thaw the turkey under refrigeration (41 degrees F or lower).
2. Season the turkey roasts with the Creole Spice Blend.
3. Place the roasts on aluminum foil and wrap them very tightly. Place the roasts in baking pans. Bake for 3 to 3½ hours at 350 degrees F in a convection oven or until the roast reaches the desired temperature. Check temperature at 2½ hours.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

4. **BBQ TURKEY:**
  - Cut the roasts into 3 pieces. Place the turkey pieces in a large stand mixing bowl.
  - Use the paddle attachment and mix on low speed to shred the turkey pieces to the desired consistency. Add the BBQ sauce and mix to distribute evenly.
  - If a large stand mixer is not available, use a metal spatula or forks to shred the turkey to desired consistency. Then add the BBQ sauce and mix it until the sauce is thoroughly incorporated.
  - Cover and hold in the warmer until ready for sandwich assembly.

CP: Hold in warmer at 135 degrees F or higher until ready for assembly.

5. **SANDWICH ASSEMBLY:**
  - Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
  - Portion the turkey with #10 scoop onto each bottom portion of the hamburger buns.
  - Cover with the top portion of the bun.
  - Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
  - Place each sandwich in a steamtable pans (12" x 20" x 2½") lined with pan liners.
  - Prepare the sandwiches in batches to maintain quality.

Serve immediately, or cover pan until ready for service. If aluminum foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

6. Portion 1 sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Leftover assembled sandwiches do not have good quality when reheated. For the best quality, assembled sandwiches should be discarded.

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**PRODUCTION NOTES**

If turkey roasts are for next day's menu, section each roast into 4 pieces. Place in shallow pans, cover and cool to 41 degrees F within 6 hours. This will now be a HACCP #3 Process.

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

Prepare only what can be served in a 30 minute period to maintain quality.

**SERVING NOTES**

Optional instructions: Sandwiches may be assembled on the service line.

**NUTRIENTS PER SERVING**

Calories	300	Dietary Fiber	3.00 g	Sodium	1051.61 mg	Sat. Fat	1.16 g
Carbohydrates	39.62 g	Protein	22.04 g	Total Fat	5.87 g	Trans Fat	0.00 g