

TURKEY AND DRESSING

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1 oz. eq. enriched grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 piece**RECIPE HACCP PROCESS:** #3 - Complex food preparation

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #1077	25 pounds
Flour, All Purpose, Enriched, #2011	1 1/2 quarts + 1 cup
Cornmeal, Enriched, #2006	2 quarts
Baking Powder, Double Acting, #2000	1/2 cup
Salt, Table, #2723	2 tablespoons
Sugar, Granulated, #2027	1 1/4 cups
Margarine, Bulk, #1319	4 ounces
Eggs, Whole, Fresh, #1318	5 eggs
Milk, Reduced Fat, 2% Milkfat, Bulk	2 quarts
Pan Release Spray, Vegetable Oil, #2514	5 second spray
Margarine, Bulk, #1319	4 ounces
Bread, Pullman, WGR, #1225	100 slices
Margarine, Bulk, #1319	1 pound
Onions, Frozen, Diced, #1610	1 quart + 2 cups
Celery, Fresh, Diced, #4005	2 quarts
Poultry Seasoning, #2721	3 tablespoons
Pepper, Black, Ground, #2718	2 tablespoons
Salt, Table, #2723	2 tablespoons
Eggs, Whole, Fresh, #1318	10 eggs
Broth, Chicken, Low Sodium, #2510	2 gallons
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Thaw the turkey and onions under refrigeration (41 degrees F or lower). Drain the onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Place the roasts on aluminum foil and wrap them very tightly. Place them in baking pans.
- Bake the roasts for 3½ hours at 350 degrees F in a convection oven or until the roasts reach the desired temperature. Check the temperature at 2½ hours.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

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DIRECTIONS

4. Remove the meat from the bones and slice or chop the meat into small pieces. Cool and refrigerate according to Standard Operating Procedures for next day's service.

CCP: Cool to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F or lower within an additional 4 hours

5. For Cornbread:
- Preheat oven to 375 degrees.
 - Mix the all-purpose flour, cornmeal, baking powder, 2 tablespoons of salt, and sugar.
 - Soften 4 ounces of margarine.
 - Add 4 ounces of softened margarine, 5 eggs, and liquid milk to the mixer bowl and stir to blend.
 - Add the dry ingredient mixture to the liquids in the mixing bowl. Mix on low speed. (Do not overmix or cornbread will be tough and rubbery.)
 - Spray one sheet pan (18" x 26" x 1") with pan release spray and pour batter into the sprayed sheet pan.
 - Bake at 375 degrees F for 15 minutes.
 - Allow the cornbread to cool, then crumble it into pieces for the dressing recipe.
6. On the day of service: lightly coat steamtable pans (12" x 20" x 2½") with pan release spray. For 100 servings, use 4 pans.
7. Melt 1 pound of margarine in a braising pan, large saute pan, or tilt skillet. Sauté the onion and celery in the margarine until the vegetables are soft.
8. Tear the pullman bread into pieces.
9. Combine the crumbled cornbread, pullman bread, poultry seasoning, pepper, salt, and sautéed onions and celery in a bowl. Mix lightly until well blended.
10. Beat 10 eggs slightly and combine them with the chicken broth.
11. Pour the egg and chicken broth mixture over bread mixture and stir to combine thoroughly.
12. Spray steam table pans with pan release spray.
13. Spread 1½ gallons of dressing evenly into each steamtable pan.
14. Cover each pan of dressing with 3 pounds and 4 ounces of cooked, chopped turkey. Cover each pan with aluminum foil.
15. Bake:
- Conventional oven: 350° F for 30 minutes
 - Convection oven: 325° F for 30 minutes.

Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

16. Remove the Turkey and Dressing from the oven. Serve it immediately, or cover it and place it in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
17. Cut each pan 5 x 5 (25 portions per pan). Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, and 1 oz. eq. enriched grain.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. 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 within an additional 2 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

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NUTRIENTS PER SERVING

Calories	370	Dietary Fiber	3.03 g	Sodium	1533.00 mg	Sat. Fat	3.87 g
Carbohydrates	36.73 g	Protein	30.07 g	Total Fat	12.47 g	Trans Fat	0.00 g