

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
Bun, Hamburger, WGR, #1228	100 buns

DIRECTIONS

- Thaw the frozen turkey roast in the refrigerator overnight. Thaw the hamburger buns according to package directions.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Season the turkey roasts with Creole Spice Blend. Place the roast on foil and wrap them very tightly. Place them in a baking pan and bake for 3 to 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. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- BBQ TURKEY:**
 - Cut each roast into 3 pieces.
 - Place the turkey roast pieces into a large stand mixing bowl.
 - Use the paddle attachment and mix on low speed to shred the turkey pieces to the desired consistency. If a large stand mixer is not available, use a metal spatula or forks to shred the turkey to the desired consistency.
 - Add the BBQ sauce and combine the mixture until the sauce is thoroughly incorporated with the shredded turkey roast.
CCP: Cover and hold in a warmer at 135 degrees F or higher until ready for assembly.
- Cover the BBQ Turkey and hold it in a warmer until it is time for assembly.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- SANDWICH ASSEMBLY:**
 - Place 24 bottom portions of hamburger buns on each sheet pan, 4 down and 6 across.
 - Portion the BBQ turkey with a #10 scoop onto each bottom portion of each hamburger.
 - Cover each sandwich 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 BBQ Turkey sandwiches in batches to maintain quality.

Serve the sandwiches immediately, or cover the pans with a lid, aluminum foil, or plastic wrap 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 a warmer until ready for service.

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

BBQ TURKEY SANDWICH

DIRECTIONS

6. Portion one 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 best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

- Prepare the BBQ Turkey Sandwich for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.
- Thaw the frozen turkey roast overnight in the refrigerator. Thaw the hamburger buns according to package directions.

SERVING NOTES

Alternate serving instructions: BBQ Turkey Sandwiches can be assembled on the service line.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	289	Dietary Fiber	2.00 g	Sodium	1206.43 mg	Sat. Fat	1.16 g
Carbohydrates	37.32 g	Protein	22.00 g	Total Fat	5.87 g	Trans Fat	0.00 g