## **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

INODEDICAT	MEACURE (FOR 400 CERWINGS)
INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #1077	25 pounds
Onions, Frozen, Diced, #1610	1 quart + 2 cups
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
Margarine, Bulk, #1319	4 ounces
Pan Release Spray, Vegetable Oil, #2514	5 second spray
Margarine, Bulk, #1319	1 pound
Celery, Fresh, Diced, #4005	2 quarts
Bread, Pullman, WGR, #1225	100 slices
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**

- 1. If the turkey or onions are frozen, thaw them in the refrigerator. Drain the onions thoroughly on the day of assembly.
  - CCP: Hold under refrigeration (41 degrees F or lower).
- 2. Place the roasts on aluminum foil and wrap them very tightly. Place them in baking pans.
- 3. Bake the roasts for  $3\frac{1}{2}$  hours at 350 degrees F in a convection oven or until the roasts reach the desired temperature. Check the temperature at  $2\frac{1}{2}$  hours.
  - x`CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

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#### **DIRECTIONS**

4. Slice or chop cooked turkey into serving size 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 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 "  $\times$  20 "  $\times$  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.

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

#### PRODUCTION NOTES

Use USDA Foods products when available.

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

Source: MRS 2024 MRS: 3325 – Poultry (3000s)

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### **NUTRIENTS PER SERVING**

NOTICE TO LECTURE								
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	