

# SLICED TURKEY WITH GRAVY-BRIGGS



**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 serving

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #1077	25 pounds
Gravy Mix, Chicken, #2499	2 packages
Water, Hot, Municipal	2 gallons

**DIRECTIONS**

- If the turkey roasts are frozen, thaw them in the refrigerator.  
 CCP: Hold under refrigeration (41 degrees F or lower).
- Place the roast on aluminum foil and wrap them very tightly, then place them in baking pan.
- Bake for 3 to 3½ hours at 350 degrees F in a convection oven, or until roast reaches 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.
- Slice the turkey and weigh out a 2 ounce serving to determine portion size.
- Slice remaining turkey and place in steamtable pans. Cover with aluminum foil and place in warmer until service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Prepare chicken gravy according to package directions.
- Portion chicken gravy with a 2 ounce ladle over a 2 ounce serving of turkey. Each portion provides 2 oz. eq. meat/meat alternate.  
 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.

**NUTRIENTS PER SERVING**

Calories	175	Dietary Fiber	1.32 g	Sodium	1125.00 mg	Sat. Fat	1.52 g
Carbohydrates	5.99 g	Protein	22.28 g	Total Fat	6.39 g	Trans Fat	0.00 g