

# SLICED TURKEY WITH GRAVY



MEAT/MEAT ALTERNATE

**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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Roast, Light & Dark Meat, #1077	25 pounds
Gravy Mix, Brown, #2505	2 packages
Water, Hot, Municipal	2 gallons

**DIRECTIONS**

1. Thaw turkey under refrigeration (41 degrees F or lower).
2. Place the roast on aluminum foil and wrap them very tightly, then place them in baking pan.
3. Bake for 4 hours at 350 degrees F , or until roast reaches the desired temperature.  
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
4. Slice the turkey and weigh out a 2 ounce serving to determine portion size.
5. 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.
6. Prepare brown gravy according to package directions.
7. Portion brown 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	168	Dietary Fiber	0.00 g	Sodium	1169.00 mg	Sat. Fat	2.17 g
Carbohydrates	7.21 g	Protein	22.28 g	Total Fat	5.71 g	Trans Fat	0.00 g