

TURKEY CURRY

Yield 100

Portion 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
250 cal	27 g	15 g	10 g	39 mg	1475 mg	60 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,BNLS,WHITE AND DARK MEAT,DICED	15-1/2 lbs		
WATER	50-1/8 lbs	6 gal	
SALT	5-3/4 oz	1/2 cup 1 tbsp	
BAY LEAF,WHOLE,DRIED	1/3 oz	9 lf	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	4-1/4 lbs	3 qts	4-3/4 lbs
CELERY,FRESH,CHOPPED	6 lbs	1 gal 1-2/3 qts	8-1/4 lbs
GARLIC POWDER	1/8 oz	1/4 tsp	
FLOUR,WHEAT,GENERAL PURPOSE	1-1/8 lbs	1 qts	
SALT	1 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
CURRY POWDER	2-2/3 oz	3/4 cup	
GINGER,GROUND	1/4 oz	1 tbsp	
HOT SAUCE	1/3 oz	1/3 tsp	
WORCESTERSHIRE SAUCE	4-1/4 oz	1/2 cup	
CHICKEN BROTH		1 gal	
APPLES,FRESH,MEDIUM,PEELED,CORED,CHOPPED	8 lbs	1 gal 3-1/4 qts	10-1/4 lbs
RAISINS	1-7/8 lbs	1 qts 2 cup	
COCONUT,PREPARED,SWEETENED FLAKES	2-1/2 lbs	3 qts	

Method

- 1 Place turkey in stock pot or steam jacketed kettle; add water, salt and bay leaves. Bring to a boil; reduce heat; simmer turkey in 6 gallons water 3 to 4 hours or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain. Cool. Dice cooked turkey. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 2 Lightly spray stock pot or steam jacketed kettle with non-stick cooking spray. Cook onions, celery, and garlic until tender in stock pot or steam-jacketed kettle.
- 3 Add flour, salt, pepper, curry powder, ginger, hot sauce and Worcestershire sauce to vegetable mixture; stir to blend.
- 4 Prepare chicken broth according to package directions; add gradually to vegetables and spices stirring constantly. Cook until thickened, about 1 minute.
- 5 Add apples and raisins. Cook 10 minutes or until apples are tender.
- 6 Add coconut and turkey to apple-vegetable mixture. Heat 20 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 CCP: Serve immediately or hold for service at 140 F. or higher.