

TURKEY POT PIE

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	40 g	28 g	10 g	65 mg	964 mg	128 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT	26 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
SALT	5/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
BAY LEAF,WHOLE,DRIED	1/3 oz	9 lf	
WATER,WARM	4-7/8 lbs	2 qts 1-3/8 cup	
POTATOES,FRESH,PEELED,CUBED	8 lbs	1 gal 1-7/8 qts	9-7/8 lbs
CARROTS,FRESH,CHOPPED	8 lbs	1 gal 3-1/8 qts	9-3/4 lbs
CELERY,FRESH,CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
WATER,COLD	4-1/8 lbs	2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	2-1/3 lbs	2 qts 1/2 cup	
PEAS,GREEN,FROZEN	5-3/4 lbs	1 gal 1/2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
BAKING POWDER	2-3/8 oz	1/4 cup 1-1/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER,WARM	4-7/8 lbs	2 qts 1-3/8 cup	
MILK,NONFAT,DRY	4-3/4 oz	2 cup	
EGG WHITES	2-1/8 lbs	1 qts	
MARGARINE,MELTED	4 oz	1/2 cup	

Method

- 1 Cut turkey into 3/4 to 1-inch cubes.
- 2 Place turkey, onions, salt, pepper, thyme, and bay leaves in a steam-jacketed kettle or stockpot. Cook 15 minutes, stirring occasionally, until onions are lightly browned and turkey is partially cooked and slightly tender.
- 3 Add water, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 4 Blend cold water and flour together; stir to make a smooth slurry. Add slurry to turkey mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 8-10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Add peas; stir; bring to a simmer.
- 6 Pour 1-1/3 gallons of turkey mixture into each ungreased steam table pan.
- 7 For batter topping, sift together flour, sugar, baking powder and salt into mixer bowl.
- 8 Reconstitute milk in warm water. Combine milk, egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 9 Pour 3-1/4 cups of batter evenly over top of turkey mixture in each pan.
- 10 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 11 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 1, 18 lb (3 1/2 gal) cooked, diced turkey may be substituted. In Step 3, use 16 lb (2 gal) chicken broth in place of water.
- 2 In Step 3, 8 lbs 8 ounces drained canned sliced carrots (13 lb 2 oz, 2-No.10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.
- 3 In Step 9, batter will be very thin. DO NOT add additional flour. CCP: If prepared in advance, refrigerate at 41 F. or lower until use.
- 4 Baking Powder Biscuits may be used for topping. Omit Steps 7 through 10. Prepare Recipe No. D 001 00 or D 001 01; place baked biscuits over top of hot turkey mixture in each pan. Bake 10 to 15 minutes or until biscuits are lightly browned.