

**GRILLED TURKEY PATTIES (GROUND TURKEY)**

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
204 cal	9 g	23 g	9 g	72 mg	313 mg	45 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
TURKEY,GROUND,90% LEAN,RAW	25-1/2 lbs		
BREADCRUMBS	3-1/8 lbs	3 qts 1 cup	
ONIONS,FRESH,CHOPPED	2-7/8 lbs	2 qts 1/8 cup	3-1/4 lbs
PARSLEY,FRESH,BUNCH,CHOPPED	3-1/2 oz	1-5/8 cup	3-2/3 oz
SALT	1-1/4 oz	2 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
PEPPER,WHITE,GROUND	1/2 oz	2 tbsp	
MUSTARD,DRY	3/4 oz	2 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Combine turkey, breadcrumbs, onions, parsley, salt, garlic, pepper and mustard; mix thoroughly.
- 2 Shape mixture into oval patties 1/2-inch thick weighing approximately 5 ounces each.
- 3 Grill patties on lightly greased griddle 8 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

**Notes**

- 1 In Step 3, turkey patties may be baked in a convection oven at 325 F. for 20 to 25 minutes on high fan, open vent.