

TURKEY POLYNESIAN

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
204 cal	19 g	24 g	4 g	42 mg	1043 mg	27 mg

Ingredient

PINEAPPLE,CANNED,CRUSHED

CHERRIES,MARASCHINO,CHOPPED,DRAINED

SUGAR,BROWN,LIGHT

SOY SAUCE

TURKEY,BREAST,PRECOOKED

Weight

13-1/8 lbs

2-1/4 lbs

1-5/8 lbs

2-1/2 lbs

22 lbs

Measure

1 gal 2 qts

1 qts

1 qts 1 cup

1 qts

Issue**Method**

- 1 Combine pineapple juice, cherries, brown sugar and soy sauce. Place 1 quart fruit mixture in steam table pans.
- 2 Slice turkey into 3-1/2 ounce slices.
- 3 Arrange turkey (approximately 50 turkey slices) on top of pineapple mixture in steam table pans, tightly packed shingle style. Top with remaining pineapple mixture. Cover.
- 4 Using a convection oven, bake 20 minutes at 300 F. CCP: Intenral temperature must reach 140 F. or higher for 15 seconds. Hold for service at 140 F. or higher.