

**JERKED ROAST TURKEY**

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
210 cal	3 g	34 g	6 g	86 mg	554 mg	41 mg

**Ingredient**

TURKEY, COOKED, BONELESS  
 NUTMEG, GROUND  
 SEASONING, JERK  
 WORCESTERSHIRE SAUCE  
 HOT SAUCE  
 WATER, BOILING  
 CHICKEN BROTH  
 CLOVES, WHOLE  
 CORNSTARCH  
 WATER

**Weight**

25 lbs  
 1/2 oz  
 1-1/3 oz  
 1-5/8 lbs  
 4 oz  
 2-1/8 lbs  
 2-3/4 oz  
 4-1/2 oz  
 1 lbs

**Measure**

2 tbsp  
 3 tbsp  
 3 cup  
 1/2 cup  
 1 qts  
 1 gal 2 qts  
 12 each  
 1 cup  
 2 cup

**Issue****Method**

- 1 Slice turkey into 4 ounce portions diagonally into thirds.
- 2 Combine nutmeg, jerk seasoning, worcestershire sauce, hot sauce and boiling water.
- 3 Divide turkey equally into steam table pans. Add marinade. CCP: Marinate under refrigeration at 41 F. or lower for one hour.
- 4 Prepare broth according to manufacturer's instructions on label. Add cloves. Bring to a boil. Simmer 45 minutes. Strain broth to remove cloves.
- 5 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch disappears.
- 6 Arrange turkey slices in 2 inch pan, shingle fashion. Add 1-1/2 quarts boiling chicken stock. Cover and bake in convection oven at 300 F. on high fan, closed vent for 20 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F.