

TURKEY BARBECUE SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
303 cal	36 g	21 g	9 g	56 mg	918 mg	95 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 ONIONS,FRESH,CHOPPED
 CATSUP
 MUSTARD,DRY
 SALT
 SUGAR,BROWN,PACKED
 VINEGAR,DISTILLED
 WATER
 ROLL,SANDWICH BUNS,SPLIT

Weight

20 lbs
 5-1/4 lbs
 9-1/2 lbs
 2-1/4 oz
 3/4 oz
 1-1/4 oz
 1 lbs
 2 lbs
 9-1/2 lbs

Measure

3 qts 3 cup
 1 gal 1/2 qts
 1/4 cup 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp
 2 cup
 3-3/4 cup
 100 each

Issue

5-7/8 lbs

Method

- 1 Cook turkey until it loses its pink color, stirring to break apart. Skim off excess fat.
- 2 Combine onions, catsup, mustard, salt, brown sugar, water and vinegar. Add to meat.
- 3 Cover; simmer 35 minutes. Stir occasionally to prevent scorching. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place 1/2 cup or No. 8 scoop of hot mixture on bottom half bun. Top with second half.
- 5 CCP: Hold for service at 140 F. or higher.