

## TURKEY BALLS STROGANOFF

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	13 g	20 g	8 g	72 mg	733 mg	74 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
MILK,NONFAT,DRY	3 oz	1-1/4 cup	
WATER,WARM	2 lbs	3-3/4 cup	
EGGS,WHOLE,FROZEN	8-5/8 oz	1 cup	
PARSLEY,FRESH,BUNCH,CHOPPED	1-5/8 oz	3/4 cup	1-2/3 oz
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
GARLIC POWDER	1/8 oz	1/8 tsp	
BREAD,WHITE,STALE,SLICED	2-3/4 lbs	2 gal 7/8 qts	
TURKEY,GROUND,90% LEAN,RAW	20 lbs		
ONIONS,FRESH,CHOPPED	11-1/4 oz	2 cup	12-1/2 oz
FLOUR,WHEAT,GENERAL PURPOSE	1-1/8 lbs	1 qts	
WATER	3-1/8 lbs	1 qts 2 cup	
CHICKEN BROTH		1 gal 1-1/2 qts	
PAPRIKA,GROUND	1 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
MUSHROOMS,CANNED,SLICED,INCL LIQUIDS	3-1/2 lbs	2 qts 2-1/8 cup	
SOUR CREAM,LOW FAT	3 lbs	1 qts 2 cup	

**Method**

- 1 Reconstitute milk.
- 2 Blend in eggs, milk, parsley, salt, black pepper, thyme, red pepper, and garlic powder.
- 3 Place bread in mixer; mix at medium speed 5 minutes or until coarse crumbs are formed. Pour milk mixture over bread in mixer; mix lightly at low speed 1/2 minute; let stand 10 minutes.
- 4 Add turkey and onions to bread mixture. Mix at low speed 1 minute. Do not over mix.
- 5 Shape into balls weighing 1-1/3 ounce each; place 100 meat balls on each sheet pan.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes on high fan, closed vent. Discard drippings.
- 7 Combine flour and water, stirring until smooth.
- 8 Prepare broth according to package directions. Bring to a boil, reduce heat; gradually add flour mixture stirring constantly. Add paprika and pepper. Return to boil; reduce heat; simmer 5 to 10 minutes or until thickened.
- 9 Add mushrooms. Stir well. Turn off heat. Remove 1 quart sauce. Stir into sour cream until smooth; combine with remaining sauce; stir until smooth.
- 10 Place 100 turkey balls in each steam table pan. Pour 3 quarts sauce over turkey balls in each pan. Cover.
- 11 Using a convection oven, bake at 300 F. for 15 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.