

TURKEY LOAF

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
253 cal	11 g	28 g	11 g	132 mg	699 mg	67 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,GROUND,90% LEAN,RAW	30 lbs		
BREADCRUMBS	3-3/4 lbs	1 gal	
SALT	3-3/4 oz	1/4 cup 2-1/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	1/3 oz	1 tbsp	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER	2-7/8 lbs	1 qts 1-1/2 cup	
CELERY,FRESH,CHOPPED	1 lbs	3-3/4 cup	1-3/8 lbs
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
EGGS,WHOLE,FROZEN	2-3/8 lbs	1 qts 1/2 cup	
JUICE,TOMATO,CANNED	3-1/8 lbs	1 qts 1-3/4 cup	

Method

- 1 Combine turkey with bread crumbs, salt, pepper and garlic; mix until well blended.
- 2 Reconstitute milk.
- 3 Add milk, celery, onions, sweet peppers, eggs, and tomato juice. Mix lightly but thoroughly. DO NOT OVERMIX.
- 4 Place 11 pounds 6 ounces meat mixture into each steam table pan and divide into 2 loaves per pan.
- 5 Using a convection oven, bake 1 hour 15 minutes at 325 F. on high fan, closed vent. Skim off excess fat and liquid during cooking period. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Let stand 20 minutes before slicing. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.