

ROAST TURKEY (BONELESS TURKEY)

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	4 g	31 g	12 g	95 mg	1010 mg	55 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT

Weight

38 lbs

Measure

Issue

Method

- 1 Place turkeys in roasting pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings, uncovered. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.