

ASIAN BARBECUE TURKEY

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
184 cal	6 g	34 g	2 g	89 mg	823 mg	22 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,BREAST,FILLET	31-1/4 lbs		
SAUCE,BARBECUE	5-1/2 lbs	2 qts 2 cup	
SOY SAUCE	2-1/4 lbs	3-1/2 cup	
JUICE,ORANGE	2-1/4 lbs	1 qts	
GARLIC POWDER	3-1/2 oz	3/4 cup	
GINGER,GROUND	1 oz	1/4 cup 1-2/3 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,GREEN,FRESH,CHOPPED	7 oz	2 cup	7-7/8 oz

Method

- 1 Wash turkey thoroughly under cold running water. Drain well. Place approximately 16 pounds of turkey breast fillets in each roasting pan; cover.
- 2 Combine barbecue sauce, soy sauce, orange juice, garlic powder and ginger; mix well.
- 3 Pour 2 qt seasoned barbecue sauce over turkey in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Place 25 turkey breast fillets on each lightly sprayed sheet pan.
- 5 Using a convection oven, bake 12 to 14 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer turkey to steam table pans.
- 6 Garnish each pan with 1/2 cup chopped green onions.