

HUNTER STYLE TURKEY STEW

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	18 g	37 g	5 g	94 mg	754 mg	47 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,BREAST,COOKED,DICED	25 lbs		
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	1-3/8 lbs	1 qts 1 cup	
OIL,SALAD	11-1/2 oz	1-1/2 cup	
CELERY,FRESH,DICED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
ONIONS,FRESH,DICED	4 lbs		4-1/2 lbs
BEEF BROTH		2 gal	
JUICE,VEGETABLE,CANNED	4-1/4 lbs	2 qts	
POTATOES,FRESH,CHOPPED,PRECUT	8 lbs		
PEAS,GREEN,FROZEN	2-1/2 lbs	1 qts 3-7/8 cup	
CARROTS,FROZEN,SLICED	2-1/2 lbs	2 qts 7/8 cup	

Method

- 1 Season diced turkey with salt, pepper, and granulated garlic powder. Flour the stew meat well.
- 2 Add oil to a steam jacketed kettle. Heat 2 minutes.
- 3 Brown turkey in oil. Once meat is well browned, add celery and onions. Cook 10 minutes, or until onions are transparent. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 Prepare broth according to manufacturer's instructions. Add broth and vegetable juice to stew. Add bay leaves. Simmer for 5 minutes.
- 5 Add potatoes and cook another 20 minutes or until potatoes are done.
- 6 Add frozen vegetables and diced tomatoes and simmer 5 minutes more.
- 7 CCP: Hold for service at 140 F. or higher.
- 8 Serve with rice on the side or over rice.