

**TURKEY SAUSAGE PATTIES**

Yield 100

Portion 2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
106 cal	3 g	13 g	5 g	42 mg	244 mg	30 mg

**Ingredient**

TURKEY,GROUND,90% LEAN,RAW  
 BREADCRUMBS  
 SALT  
 PEPPER,BLACK,GROUND  
 GARLIC POWDER  
 BASIL,SWEET,WHOLE,CRUSHED  
 SEASONING,POULTRY

**Weight**

15 lbs  
 1 lbs  
 1-1/2 oz  
 7/8 oz  
 3/4 oz  
 2/3 oz  
 2-1/8 oz

**Measure**

1 qts  
 2-1/3 tbsp  
 1/4 cup  
 2-2/3 tbsp  
 1/4 cup 2/3 tbsp  
 1 cup

**Issue**

**Method**

- 1 Place turkey in mixer bowl.
- 2 Combine breadcrumbs, poultry seasoning, salt, pepper, garlic powder, and basil. Add to turkey.
- 3 Mix on low speed 3 to 4 minutes or until thoroughly blended.
- 4 Shape into 2-1/2 ounce balls. Place 20 balls on each sheet pan. Flatten each ball into a 4-inch patty.
- 5 Using a convection oven, bake at 325 F. for 9 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.

**Notes**

- 1 Grill patties on 350 F. ungreased griddle for 3 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.