

the gobbler



Serving Suggestion



the gobbler

portion size:
1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Stuffing recipe					<ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Combine bread crumbs, celery, onions, poultry seasoning, pepper, granulated garlic and butter. Mix until well blended. 3. Add chicken stock to bread mixture. Mix gently to moisten. 4. Spread stuffing evenly into 12"x20"x2.5" pans. 1 pan for 50 servings / 2 pans for 100 servings. 5. Bake for approximately 30 minutes or until internal temperature reaches 165° F. as measured by meat thermometer. 6. Lay out rolls. Use #40 scoop to portion cranberry sauce on bottom of roll. Spread sauce. 7. Place 6 slices of turkey on each sandwich. 8. Top turkey with a #20 scoop of stuffing and roll top.
Enriched soft bread cubes		2 lbs. 6 oz.		4 lbs. 12 oz.	
Celery, chopped		8 oz.		1 lb.	
Onions, chopped		6 oz.		12 oz.	
Poultry seasoning	1 tbsp.		2 tbsp.		
Ground black pepper	1 tsp.		2 tsp.		
Granulated garlic	2 tsp.		1 tbsp. 1 tsp.		
Butter, unsalted, melted	12 oz.		1 c. 4 oz.		
Chicken stock, non-MSG	1 qt.		2 qt.		
Hamburger rolls, mixed grain, 4"	50 ea.		100 ea.		
Cranberry sauce, canned, USDA #10	½ #10 can		1 #10 can		
Sliced Oven Roasted Turkey Breast w/ White Meat, .5 oz., #2099/2099-21, thawed	9 lbs. 6 oz.		18 lbs. 12 oz.		

Serving Suggestion: Sandwiches may be served hot or cold. Heat turkey and rolls to serve hot or chill stuffing to serve cold.

• 1 serving provides 2 oz. meat/meat alternate and 2 ¾ servings bread grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving

Calories	339 cal	Trans Fat	0 g	Carbohydrates	44.71 g
Fat	9.14 g	Cholesterol	47.42 mg	Dietary Fiber	2.65 g
Saturated Fat	3.51 g	Sodium	803.24 mg	Protein	21.04 g