

Turkey Burger Sliders

Recipe Component: Meat/Meat Alt, Grain

Recipe Category: Sandwich

Recipe # F-10r modified

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Water		3 ½ cups			<p>1. Combine water and brown rice in a stockpot and bring to a boil. Cover and cook until water is absorbed, about 30-40 minutes. Fluff. Place rice in flat pan to cool. Use immediately or refrigerate.</p> <p><i>Grains and pastas should be spread on a sheet pan, loosely covered and rapidly cooled under refrigeration.</i></p> <p><i>Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.</i></p> <p>2. Heat oil. Sauté onions, celery, and garlic for 5-7 minutes or until soft</p> <p>3. Combine turkey, eggs, cranberries (optional), spinach, A-1 or Worcestershire sauce (optional), salt, peppers, brown rice, and onion mixture. Mix well. Note: Worcestershire sauce contains fish.</p> <p>4. Portion into patties using a No. 8 scoop (1/2 cup) onto a parchment lined sheet pan (18" x 26" x 1") lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p><i>Thoroughly wash, rinse, and sanitize surfaces and equipment immediately after handling potentially hazardous foods, and before proceeding to the next recipe step.</i></p> <p>5. Bake: Conventional oven: 350 °F for 18 minutes. Convection oven: 325 °F for 14 minutes. DO NOT OVERCOOK.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach 165°F for 15 seconds.</i></p> <p><i>Continued</i></p>
Brown rice, long grain, regular, dry	9 ½ oz	1 ½ cup			
Canola oil		3 Tbsp			
*Onions, raw, diced	6 oz	1 ¼ cup			
*Celery, fresh, diced	14 oz	3 cup			
*Garlic, fresh, minced	2 ½ oz	¼ cup			
Ground turkey, raw, lean	7 lb				
Fresh pasteurized eggs, large OR Whole pasteurized eggs, liquid		12 each OR 2 ½ cup			
Cranberries, dried, chopped (optional)	12 oz	2 ½ cup			
*Baby spinach, fresh, chopped	10 oz	2 qt			
A-1 or Worcestershire sauce (optional)		3 Tbsp			
Salt		2 tsp			
Ground black pepper		1 Tbsp 1 tsp			
Ground white pepper		½ tsp			

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WGR slider rolls (minimum of 1 oz each)		50 each			<p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F.</i></p> <p>6. Serve on mini whole-grain rolls. If desired serve with lettuce, sliced tomato, red onions, and condiments.</p>
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Notes:

Nutrient information calculated using Food Processor. Nutrients calculated using 1.25 oz. slider roll with cranberries, lettuce, tomato, 1 tsp light mayonnaise, and ½ tsp prepared mustard. Note: Worcestershire sauce contains fish.

Serving: 1 slider provides 2 oz meat, 1 oz grain

1-2 years: ½ slider

3-5 years: 1 slider

6-18 years: 1 slider

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	8 oz	1 lb
Celery, trimmed	1 lb 2 oz	2 lb 4 oz
Baby spinach, partly trimmed	12 oz	1 lb 8 oz



Nutrients Per Serving

Calories	287.81	Saturated Fat	2.45 g	Iron	2.18 mg
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Protein	17.47 g	Cholesterol	93.50 mg	Calcium	73.73 mg
Carbohydrate	30.01 g	Vitamin A	77.29 RAE mcg	Sodium	420.77 mg
Total Fat	11.25 g	Vitamin C	6.98 mg	Dietary Fiber	3.76 g