



Barbecued Turkey on a Roll USDA Recipe for CACFP

Our Barbecued Turkey on a Roll recipe is ground turkey simmered in a zesty barbecue sauce and served on a whole-grain bun.

CACFP CREDITING INFORMATION

1 sandwich provides 2 oz equivalent meat, 1/8 cup vegetable, and 1.75 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Turkey, ground (no more than 10% fat)	5 lb	2 qt 2 cups	10 lb	1 gal 1 qt	<ol style="list-style-type: none"> Place ground turkey in a large stock pot. Heat uncovered over high heat for 5–8 minutes. Stir often until meat is well done. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. Remove meat from heat. Drain turkey in a colander. Set aside for step 5.
*Onions, fresh, chopped	11 oz	2 cups	1 lb 6 oz	1 qt	
					<ol style="list-style-type: none"> In a large stock pot, add onions, brown sugar, catsup, pepper, cayenne pepper, granulated garlic, soy sauce, vinegar, dry mustard, and tomato paste. Stir well. Bring to a boil. Reduce to medium heat. Simmer uncovered for 8–10 minutes.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown sugar	3 oz	½ cup	6 oz	1 cup	
Catsup	1 lb 5½ oz	2 cups	2 lb 11 oz	1 qt	
Pepper, black or white, ground		¾ tsp		1½ tsp	
Cayenne pepper		⅛ tsp		¼ tsp	
Garlic, granulated		¾ tsp		1½ tsp	
Soy sauce, low-sodium		⅛ cup		¼ cup	
Vinegar, white		½ cup		1 cup	
Mustard, dry		1 Tbsp 1½ tsp		3 Tbsp	
Tomato paste, canned, no-salt-added	8 oz	¾ cup 1 Tbsp 2½ tsp	1 lb	1½ cups 3 Tbsp 2 tsp (approx. ⅛ No. 10 can)	
					5 Add ground turkey. Simmer uncovered over low heat for 10–12 minutes.
					6 Pour 3 qt 2 cups (about 5 lb 12 oz) turkey mixture into a steam table pan (12" x 20" x 2½"). Set aside for step 8. For 25 servings, use 1 pan. For 50 servings, use 2 pans.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Hamburger bun, whole-grain (minimum 1½ oz each)	2 lb 13 oz	25 each	5 lb 10 oz	50 each	<p>7 Place bottom half of each bun on a sheet pan (18" x 26" x 1").</p> <p>For 25 servings, use 2 pans. For 50 servings, use 4 pans.</p>
					<p>8 Using a No. 8 scoop, portion ½ cup (about 3¾ oz) barbecued turkey mixture onto bottom half of each bun.</p>
					<p>9 Place top half of bun on top of each sandwich.</p>
					<p>10 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>11 Serve 1 sandwich.</p>



NUTRITION INFORMATION

For 1 sandwich.

NUTRIENTS	AMOUNT
Calories	310
Total Fat	7 g
Saturated Fat	1 g
Cholesterol	43 mg
Sodium	343 mg
Total Carbohydrate	43 g
Dietary Fiber	4 g
Total Sugars	15 g
Added Sugars included	N/A
Protein	19 g
Vitamin D	56 IU
Calcium	167 mg
Iron	4 mg
Potassium	323 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	13 oz	1 lb 10 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 5 lb 12 oz	About 11 lb 8 oz
About 2 qt 3½ cups/25 sandwiches	About 1 gal 1 qt 3 cups/50 sandwiches