



# Turkey Sausage With Sweet Cran-Apple Topping

These flavorful patties will be a great addition to any menu. Use this recipe to serve meats/meat alternates at breakfast.

**AGES:** 3–5 years

**PREP TIME:** 20 minutes

**COOK TIME:** 20 minutes

## CACFP CREDITING INFORMATION

¼ cup fruit

½ oz eq meat

## SOURCE

Team Nutrition CACFP Easy Recipe Project

[TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Wash hands with soap and water for at least 20 seconds.
					2 Preheat oven to 400 °F.
Nonstick cooking spray		1 spray		2 sprays	
Turkey, ground, 93% lean, fresh or frozen (thawed)		1 lb 3 oz		2 lb 6 oz	3 In a medium bowl, mix turkey, sage, onion powder, salt, and pepper. Make patties (1½ Tbsp of mixture each). Wash hands after touching uncooked meats.
Sage, ground		1 tsp		2 tsp	
Onion powder		1 tsp		2 tsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt, table		1 tsp		2 tsp	
Black pepper, ground		½ tsp		1 tsp	
					<p><b>4</b> Place on a sheet pan (18" x 26" x 1") sprayed with nonstick cooking spray. Wash hands after touching uncooked meats.  <b>For 25 servings</b>, use 1 pan.  <b>For 50 servings</b>, use 2 pans.</p>
					<p><b>5</b> Bake in the oven for 8–10 minutes. Heat to 165 °F or higher for at least 15 seconds.</p>
Apples, fresh, cored, unpeeled, ¼" diced* (wash apples gently under running water before cutting)	1 lb 1 oz	1 qt	2 lb 2 oz	2 qt	
Cranberries, dried, sweetened	8½ oz	1½ cups + 1 Tbsp	1 lb 1 oz	3 cups + 2 Tbsp	<p><b>6</b> Prepare cran-apple topping: Heat a medium nonstick saucepan on medium heat. Add apples and cook to soften, about 7–8 minutes. Stir frequently. When apples begin to soften, add dried cranberries and maple syrup. Bring to a light boil, about 2 minutes. Heat to 140 °F or higher for at least 15 seconds.</p>
Maple syrup		¾ cup		1½ cups	
					<p><b>7</b> Remove patties from oven.</p>
					<p><b>8</b> Serve 1 patty with 3 Tbsp cran-apple topping. Serve immediately, or keep warm at 140 °F or higher.</p>

\*See Marketing Guide



## NUTRITION INFORMATION

1 patty and 3 Tbsp cran-apple topping

Nutrients	Amount
<b>Calories</b>	<b>87</b>

<b>Total Fat</b>	<b>2 g</b>
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Saturated Fat	0 g
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Cholesterol	16 mg
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<b>Sodium</b>	<b>110 mg</b>
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<b>Total Carbohydrate</b>	<b>14 g</b>
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Dietary Fiber	1 g
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Total Sugars	8 g
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Includes Added Sugars	N/A
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<b>Protein</b>	<b>4 g</b>
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Vitamin D	N/A
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Calcium	8 mg
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Iron	0 mg
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Potassium	N/A
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N/A = Data not available

## YIELD/VOLUME

### 25 Servings

Weight: 2 lb 15 oz

Yield: 25 patties +

1 qt ½ cup 3 Tbsp topping

### 50 Servings

Weight: 6 lb

Yield: 50 patties +

2 qt 1¼ cups 2 Tbsp topping

## \*MARKETING GUIDE

### Food as Purchased for:

### 25 Servings

### 50 Servings

Apples, fresh

1 lb 3 oz

2 lb 5½ oz