



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: 6–18 years

PREP TIME: 20 minutes

COOK TIME: 20 minutes

CACFP CREDITING INFORMATION

½ cup fruit

1 oz eq meat

SOURCE

Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<ol style="list-style-type: none"> 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)		2 lb 6 oz		4 lb 12 oz	<ol style="list-style-type: none"> 3 In a medium bowl, mix turkey, sage, onion powder, salt, and pepper. Make patties (~3 Tbsp of mixture each). Wash hands after touching uncooked meats.
Sage, ground		2 tsp		1 Tbsp + 1 tsp	
Onion powder		2 tsp		1 Tbsp + 1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt, table		2 tsp		1 Tbsp + 1 tsp	
Black pepper, ground		1 tsp		2 tsp	
					<p>4 Place on a sheet pan (18" x 26" x 1") sprayed with nonstick cooking spray. Wash hands after touching uncooked meats. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>5 Bake in the oven for 10–12 minutes. Heat to 165 °F or higher for at least 15 seconds.</p>
Apples, fresh, cored, unpeeled, ¼" diced* (gently wash apples under running water before cutting)	2 lb 2 oz	2 qt	4 lb 4 oz	1 gal	<p>6 Prepare cran-apple topping: Heat a medium nonstick saucepan on medium heat. Add apples and cook to soften, about 15 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>
Cranberries, dried, sweetened	8½ oz	1½ cup + 1 Tbsp	2 lb 2 oz	1 qt + 2¼ cups	
Maple syrup		1½ cups		3 cups	
					<p>7 Remove patties from oven.</p>
					<p>8 Serve 1 patty with ⅓ cup (#12 scoop) cran-apple topping. Serve immediately, or keep warm at 140 °F or higher.</p>

*See Marketing Guide



NUTRITION INFORMATION

1 patty and 1/3 cup cran-apple topping

Nutrients	Amount
Calories	175
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Total Fat	4 g
Saturated Fat	1 g
Cholesterol	31 mg
Sodium	221 mg
Total Carbohydrate	29 g
Dietary Fiber	2 g
Total Sugars	16 g
Includes Added Sugars	N/A
Protein	8 g
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Vitamin D	N/A
Calcium	15 mg
Iron	1 mg
Potassium	N/A

N/A = Data not available

YIELD/VOLUME

25 Servings	50 Servings
Weight: 6 lb 7 oz	Weight: 12 lb 8 oz
Yield: 25 patties + 2 qt + 1/3 cup topping	Yield: 50 patties + 1 gal + 1/3 cup topping

***MARKETING GUIDE**

Food as Purchased for:	25 Servings	50 Servings
Apples, fresh	2 lb 5½ oz	4 lb 11 oz

