



Turkey Breakfast Sausage

USDA Recipe for Schools

Take control of breakfast with tender turkey sausage. Aromatic spices are combined with lean ground turkey to give an added burst of flavor to this exciting and enticing breakfast sausage.

NSLP/SBP CREDITING INFORMATION

One patty provides 1.5 oz equivalent meat.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Raw ground turkey breast (no more than 15% fat)	7 lb	3 qt 2 cups	14 oz	1 gal 3 qt	<p>1 Pour turkey, applesauce, salt, cayenne pepper, sage, red pepper flakes, coriander, garlic powder, onion powder, and canola oil into a commercial mixer (batch as needed). Using a paddle attachment, mix on low speed. DO NOT OVERMIX.</p> <p>For 50 servings, mix for 3–4 minutes. For 100 servings, mix for 4–5 minutes.</p>
Canned applesauce, unsweetened	12 oz	1½ cups (about 1⅓ No. 10 cans)	1 lb 8 oz	3 cups (about 2⅔ No. 10 cans)	
Salt		1 Tbsp 2 tsp		3 Tbsp 1 tsp	
Cayenne pepper		1 tsp		2 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ground sage		2 tsp		1 Tbsp 1 tsp	
Red pepper flakes		1 tsp		2 tsp	
Coriander seeds, crushed		3 Tbsp		¼ cup 2 Tbsp	
OR		OR		OR	
Ground coriander		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Garlic powder		1½ tsp		1 Tbsp	
Onion powder		1½ tsp		1 Tbsp	
Canola oil		¼ cup		½ cup	
					<p>2 Using a No. 20 scoop, portion 3 Tbsp 1½ tsp (about 1½ oz) meat patties onto a sheet pan (18" x 26" x 1") lightly coated with pan release spray. Flatten 25 meat patties into an oval shape in each pan.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>3 Bake: Conventional oven: 350 °F for 25–30 minutes. Convection oven: 300 °F for 15–25 minutes.</p>
					<p>4 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>5 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>6 Serve 1 patty.</p>



NUTRITION INFORMATION

For 1 patty.

NUTRIENTS	AMOUNT
Calories	62
Total Fat	2 g
Saturated Fat	N/A
Cholesterol	21 mg
Sodium	254 mg
Total Carbohydrate	2 g
Dietary Fiber	N/A
Total Sugars	1 g
Added Sugars included	N/A
Protein	10 g
Vitamin D	N/A
Calcium	4 mg
Iron	N/A
Potassium	13 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 4 lb 12 oz	About 9 lb 8 oz
About 2 qt 1 ½ cups/50 patties	About 1 gal 3 cups/100 patties