



Recipe Production

Recipe Number: FS046

Recipe Name: KOREAN TURKEY SLIDERS

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Same Day

Serving Description: 1 SERVING = 2 SLIDERS

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	2 SLIDERS				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
9012	TURKEY ROAST RTC COMM 4/10LB	19	Pound	8	Ounce	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	TBSP	2	TSP	(Unassigned)
3509	BUN SLIDER WG 1.5 OZ 12/12	200	BUN			(Unassigned)
1105	SPICE PEPPER BLK TBL ORG 80 OZ	2	tsp			(Unassigned)
SD024	SPICY ASIAN SAUCE	3	CUP			(Unassigned)
1032	SAUCE BBQ 4/1 GAL	13	Fl Oz	2	tsp	(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Recipe Source: Boulder Valley School District
 Turkey roast without bone yields 66%
 Thaw turkey roasts. Place in 6" hotel pans. Season with salt and pepper. Sear in tilt skillet or 400 degrees in oven. Cover with water, parchment and foil. Cook in oven @ 300 degrees for about 3 hours or so.

Preparation Instructions

Save some of the liquid. Shred turkey.
 Add 6 oz braising liquid, 10 lb turkey, 2 cups Asian sauce, and 1 cup BBQ sauce to hotel pans.

Serving Instructions

Reheat at 350 degrees for 25 minutes. 1 pan = 84 sandwiches or 42 servings (1 oz cooked turkey or 1/4 cup per slider, 2 sliders per serving).



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	33,562.9221	183.6648	335.6292		
Saturated Fat	g	200.3562	1.0964	2.0036	5.37	
Sodium	mg	69,710.6662	381.4744	697.1067		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	913.5725	4.9993	9.1357	24.50	
Cholesterol	mg	6,014.7439	32.9142	60.1474		
Carbohydrate	g	3,729.7252	20.4100	37.2973	44.45	
Total Dietary Fiber	g	401.5896	2.1976	4.0159		
Protein	g	2,607.4818	14.2688	26.0748	31.08	
Vitamin A (RE)	RE	263.5112	1.4420	2.6351		*
Vitamin A (IU)	IU	972.8351	5.3236	9.7284		*
Vitamin C	mg	52.6657	0.2882	0.5267		*
Calcium	mg	1,373.2187	7.5146	13.7322		*
Iron	mg	134.0399	0.7335	1.3404		*
Moisture	g	6,374.3215	34.8819	63.7432		*
Ash	g	98.3142	0.5380	0.9831		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
9012	TURKEY ROAST RTC COMM 4/10	1.00	(Unassigned)	19	0.50	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
3509	BUN SLIDER WG 1.5 OZ 12/12	1.00	(Unassigned)	200	0.00	BUN	/
1105	SPICE PEPPER BLK TBL ORG 80	1.00	(Unassigned)	0	0.15	OZ	/
SD024	SPICY ASIAN SAUCE	1.00	(Unassigned)	48	0.02	1 TBSP	/
1032	SAUCE BBQ 4/1 GAL	1.00	(Unassigned)	0	0.10	GAL	/

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