

hot buffalo turkey sandwich



Serving Suggestion



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portion size:
1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Butter, unsalted		5 oz.		10 oz.	<ol style="list-style-type: none"> 1. Melt butter. Stir in hot sauce, vinegar, Worcestershire, and garlic. 2. Use 2" deep hotel pans. Divide turkey by placing 4 lbs. in each pan. Break up any large pieces. 3. Divide hot sauce mixture evenly among pans and mix with turkey. 4. Heat pans of turkey in a 350° F oven to reach an internal temperature of 165° F as measured by a meat thermometer. 5. Portion ½ c. (#8 scoop) of seasoned turkey onto each roll. 6. Serve with 1 oz. portion of ranch dressing.
Hot sauce, red cayenne pepper	1 ¼ c.		2 ½ c.		
Vinegar, distilled	2½ tbsp.		5 tbsp.		
Worcestershire sauce	2 tbsp.		¼ c.		
Garlic, granulated	1 tsp.		2 tsp.		
JENNIE-O® Shredded Turkey Breast, #220120, thawed		8 lbs.		16 lbs.	
Whole grain hoagie roll, 4"	50 ea.		100 ea.		
Ranch dressing, reduced fat	1 qt. 2 ½ c.		3 qt. 1 c.		

1 serving provides 2 oz. meat/meat alternate and 2 oz. servings bread/grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

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Nutrients Per Serving					
Calories	300 cal	Trans Fat	0 g	Carbohydrates	34 g
Fat	9 g	Cholesterol	46 mg	Dietary Fiber	2 g
Saturated Fat	2 g	Sodium	860 mg	Protein	22 g