

ROAST TURKEY WITH BARBECUE SAUCE

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
309 cal	13 g	32 g	13 g	95 mg	1581 mg	68 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
SAUCE,BARBECUE

Weight

38 lbs
15-3/8 lbs

Measure

1 gal 3 qts

Issue

Method

- 1 Place turkey in pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Use prepared Barbecue Sauce or Barbecue Sauce, Recipe No. O 002 00. Bring sauce to a boil; reduce heat; cover; simmer about 5 minutes or until heated thoroughly.
- 4 Slice turkey about 1/4-inch thick. CCP: Hold for service at 140 F. or higher. Serve 1/4 cup sauce over turkey slices.

Notes

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.