

TURKEY FINGERS

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
253 cal	18 g	24 g	9 g	65 mg	692 mg	43 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
 GARLIC POWDER
 SEASONING,POULTRY
 PAPRIKA,GROUND
 PEPPER,BLACK,GROUND
 FLOUR,WHEAT,GENERAL PURPOSE
 COOKING SPRAY,NONSTICK

Weight

26 lbs
 1-5/8 oz
 1/3 oz
 1/3 oz
 1/3 oz
 4-3/8 lbs
 1 oz

Measure

1/4 cup 1-2/3 tbsp
 2-2/3 tbsp
 1 tbsp
 1 tbsp
 1 gal
 2 tbsp

Issue

Method

- 1 Cut turkey into 1/2-inch thick slices. Cut slices into 1/4-inch strips, 2 or 3 inches long.
- 2 Combine flour, garlic powder, poultry seasoning, paprika and pepper; mix thoroughly.
- 3 Dredge turkey strips in seasoned flour. Shake off excess. Spray grill with cooking spray.
- 4 Grill turkey strips about 12 to 15 minutes or until done on a well greased griddle, turning frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 CCP: Hold for service at 140 F. or higher. Serve with a sauce such as Sweet and Sour Sauce, Recipe No. O 008 00, Barbecue Sauce, Recipe No. O 002 00, Mustard Sauce, Recipe No. O 006 00, Honey Mustard Sauce, Recipe No. O 029 00, Horseradish Dijon Sauce, Recipe No. O 028 00, or Tropical Fruit Salsa, Recipe No. O 030 00.