Turkey Sandwich

Meat/Meat Alternate

Meat/Meat Alternate Sandwiches KSU Developed

	48 S	ervings		Servings	
Ingredients	Weight	Measure	Weight	Measure	Directions
Sliced turkey luncheon meat	9 lbs				For each sandwich, portion 3 oz of sliced turkey onto each bottom slice of bread. Distribute the meat evenly and
WGR bread, slice, 1 oz		96 slices			top with a second slice of bread.
					 NOTE: 3 oz sliced turkey = 6 pieces of sliced over roasted turkey breast (Jennie-O), 2099; commodity code: A- 534/100124.
					Cut into four even quarter pieces if serving children age 5 years and under.
					4. Cover. Refrigerate until service.
					5. CCP: Cool to 41° F or lower within 4 hours.
					6. CCP: Hold at 41° F or colder.
					7. Serve with mustard, mayonnaise, and/or salad dressing.

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Notes:

Nutrient information from Food Processor based on 1 oz bread slice.

Note: 3 oz sliced turkey luncheon meat = 2 oz creditable meat

Serving: 1 sandwich provides 2 oz equivalent meat/meat alternate and 2 grain equivalents.	Yield:
1-2 years: 2 quarter pieces of sandwich	48 Servings: 48 sandwiches
3-5 years: 3 quarter pieces of sandwich	
6-18:1 full sandwich	96 Servings: 96 sandwiches

Nutrients Per Serving							
Calories	251.12	Saturated Fat	1.90 g	Iron	1.74 mg		
Protein	22.97 g	Cholesterol	45.00 mg	Calcium	90.16 mg		
Carbohydrate	24.92 g	Vitamin A	0.08 RAE mcg	Sodium	604.80 mg		
Total Fat	5.96 g	Vitamin C	1.20 mg	Dietary Fiber	3.36 g		