

The Gobbler

You will want to gobble up this unique turkey sandwich! Start with a toasted brioche bun, piled high with juicy thick cut turkey breast and chewy bacon that is caramelized with fiery gochujang sauce. This holiday sandwich is then topped with tangy cranberry sauce, lettuce, tomato and red onion and the toasted bun is slathered with garlic aioli. Voila!



THE GOBBLER

DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson Foods	20 slices	Tyson Fully Cooked Hickory Smoked Bacon, Regular Sliced	3.00	12091470928	
Ventura Foods	1 ¼ cups	Sauce Craft Gochujang Sauce	.32	22778-SCR	
Ventura Foods	1 cup	Classic Gourmet Real Mayonnaise	.80	19474	
	5 tsp.	Minced Garlic	.30		
Flowers Bakeries	10 each	European Bakers Brioche Bun, Toasted	3.90	10588020	
	20 slices each	Lettuce, Tomato, Red Onion Slices	.40		
Butterball	3.75 lbs.	Carolina Turkey Deluxe Oil Browned Turkey, Sliced Thick	10.80	2265581307	
	1 cup	Whole Cranberry Sauce, Prepared	1.00		

Instructions for the Operator:

1. Preheat the oven to 350°.
2. Place bacon on a lined sheet pan and bake at until 75% done.
3. Remove bacon from oven, dip into gochujang sauce to coat both sides, then place back into the oven until done (sauce should be dark and caramelized). Set aside.
4. Mix mayonnaise and minced garlic to combine for the aioli.
5. Build as follows: Spread the garlic aioli on bottom bun. Top with lettuce, tomato, and onion. Add 2 slices of thickly sliced turkey and 2 slices of bacon. Spread cranberry on top bun. Serve immediately

FOOD COST CALCULATOR

Menu Price \$	\$65.00
Total Cost \$	\$20.52
Cost Margin %	32%
Net Profit \$	\$44.48

*Approximate ingredient costs & gross profit



Recipe Created by:
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