

Hearty Turkey & Stuffing Waffles

Crisp and savory waffles made from traditional stuffing are piled high with juicy carved turkey breast, seasoned mashed potatoes, rich gravy and tart cranberry sauce. The best of Thanksgiving all in one bite!



HEARTY TURKEY & STUFFING WAFFLES



DIRECTIONS:



YIELD: 20 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra Foodservice	As needed	PAM High Yield Canola Spray	.03	6414407263	
Butterball	1 each	RTC 18% Foil Turkey Breast Roast Skin On, Thawed	30.50	2265570016	
Ventura Foods	1 pound	SunGlow European Style Butter Blend	1.44	16842-SNG	
Sugar Foods	1 bag	Mrs Cubbinsons Traditional Stuffing Mix	9.52	75685	
	4 each	Large Eggs, Beaten	.48		
Penobscot McCrum	1 bag	Mashed Potatoes, Thawed	4.73	00712	
	60 oz.	Gravy, Prepared	3.00		
	40 oz.	Cranberry Sauce	8.80		

1. Preheat oven (convection) to 325°.
2. Remove turkey from plastic overwrap and place in a roasting pan, and into the oven. Bake for 1 hour, then peel foil back and continue baking for 1 ½ hours, until a minimum of 165° has been reached. Allow turkey to rest 30 minutes.
3. Cut turkey into approximately 1/8" slices, hold warm.
4. Combine 3 ¼ quarts of water, butter and seasoning packet in a stock pot. Bring to a boil.
5. Stir in breadcrumbs. Transfer to a serving pan, cover and allow to cool. Fluff with a fork.
6. Place cooled stuffing in a bowl and add the eggs. Mix well and hold under refrigeration until ready for use.
7. Bring a pot of water to a boil and place the bag of mashed potatoes in the pot. Reduce heat to low and allow potatoes to hold at a minimum of 165°.
8. In a sauce pot on low heat, heat gravy to a minimum temperature of 165°.
9. To prepare waffle, pre heat waffle iron. Spray both sides of iron with PAM. Firmly pack the desired amount of stuffing mixture in the iron and close the lid. Cook until the waffle is golden and can be lifted out easily, 4-6 minutes.
10. To build, place waffle on a plate, followed by 4 ounces mashed potato, 8 ounces sliced turkey and 2 ounces of cranberry. Serve with 3 ounces of gravy on the side.

FOOD COST CALCULATOR

Menu Price \$	\$149.95
Total Cost \$	\$58.50
Cost Margin %	%39
Net Profit \$	\$91.45

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Miguel Palmieri