

Traditional Roast Turkey and Stuffing Holiday Meal

A classic traditional holiday meal everyone craves. This heavenly dinner includes a precooked young tender whole turkey, savory moist white bread stuffing, creamy, buttery mashed potatoes, sweet rich creamed corn, flavorful smooth gravy, classic soft dinner rolls and whole berry cranberry sauce. Second helpings anyone?



TRADITIONAL ROAST TURKEY AND STUFFING HOLIDAY MEAL

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods	28 oz.	SunGlow European Blend Butter, Divided	2.52	16839-SNG	
NORPAC	32 oz.	Flav-R-Pac Cut Corn	1.92	15258	
Anchor Food Professionals	8 oz.	Chef's Heavy Cream 36%	1.12	113726	
	4 oz.	Granulated Sugar	.24		
	2 cups	Diced Celery	.40		
	2 cups	Diced Sweet Onions	.80		
	2 cups	Chicken Stock	.42		
Sugar Foods	24 oz.	Mrs. Cubbisons Stuffing Mix	4.80	75685	
	32 oz.	Prepared Homestyle Turkey Gravy	5.20		
Butterball	1 each	12-14# Oven Roasted Turkey, Thawed	28.00	22655229924	
Penobscot McCrum	60 oz.	Betterfit Homestyle Mashed Potato	4.10	00712	
	12 oz.	Whole Cranberry Sauce	.72		
Flowers Bakeries Foodservice	24 each	European Bakers Golden Dinner Roll, Thawed	2.00	10500160	

FOOD COST CALCULATOR	
Menu Price \$	\$129.00
Total Cost \$	\$47.72
Cost Margin %	37%
Net Profit \$	\$81.28

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Denis Picard



DIRECTIONS:

YIELD: 12 Servings



Directions for the Operator:

1. Preheat oven to 325°.
2. In a saucepan on low melt butter.
3. For creamed corn: In an oven proof dish add corn, cream, 1 cup of butter and sugar, mix well. Bake until corn is bubbly and slightly thickened, about 40-45 minutes. Note: For a thicker consistency place 1/3 of the corn in a food processor, pulse, and stir back in.
4. For Stuffing: In a sauce pot add 2 cups of butter, diced celery and onions; cook until vegetables soften 4-5 minutes, add chicken stock, pour hot mixture over seasoned bread and mix well.
5. Place stuffing in an oven proof pan or dish, bake for 40-45 minutes, or until stuffing is slightly firm and lightly browned.
6. Package all ingredients and remaining butter in food grade containers for transport.

Directions for Consumer:

1. Preheat oven to 325°.
2. Melt butter on stovetop or in a microwave oven.
3. Brush turkey with melted butter.
4. Place in oven for 1- 1 1/4 hours then tent for the remaining 45 minutes or until a temperature of 145 degrees. Total cooking time @ 2 hours.
5. Once turkey is tented, place stuffing and corn in an oven proof dish into oven to reheat until hot or 165°.
6. Heating potatoes: Place a stock pot ½ filled with water on stove top, heat until boiling reduce to simmer. Submerge potato pouch until heated or 165°.
7. Heat gravy in a sauce pot on the stove or in a microwavable dish.
8. Place all heated and additional chilled items in serving dishes.