

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Turkey Breast - 2oz WT Sandwich Portions **(ELM Only)**
 Prep Recipe Category: Meats/Poultry/Seafood
 Effective Date: 1-May-22
 Work Station: PREP
 Active time: 15 minutes
 Total Time: 15 minutes
 Shelf life: 3 days sliced; 5 days unsliced whole
 Yield: Approximately 64 - 72 portions per turkey breast



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions
1	Meat Slicer In good working condition	1	Turkey Breast	1	Each Jennie-O, 8-9 lb average
2	Scale Accurate Digital				
3	Cutting board Poly				
4	Knife 8" Chef's knife				
5	Paper patty 5 x 5				
6	Storage containers 6th pan, clear Cambro w/lids (2)				

Preparation Instructions

- 1 Remove Turkey breast from packaging.
- 2 Slice turkey breast in half crosswise.
- 3 Slice turkey breast crosswise once more into quarters. See photo.
- 4 If using only one half of turkey breast: wrap one half of turkey breast with plastic wrap, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD. Store refrigerated @ 41F or below.
- 5 Place turkey breast onto meat slicer as shown in photo.
- 6 Slice turkey breast approximately 1/32" thin or approximately 1oz WT per slice. You will need to adjust meat slicer blade as needed.
- 7 Place paper patty on scale and weigh turkey slices into 2oz portions. Each portion has approximately 2-3 whole slices.
- 8 Place 2oz portions onto 5x5 paper patties and place into storage containers.
- 9 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 10 Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

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|---|----------------------------------|---|-----------------------------------|
| 1 | Meat slicer blade is kept sharp. | 1 | Keep refrigerated @ 41F or below. |
| 2 | | 2 | |
| 3 | | 3 | |
| 4 | | 4 | |