

# Porcupine Sliders

Meal Components: Meat/Meat Alternate-Other Vegetable-Grains

Sandwiches F-10r

Ingredients	25 Servings		50 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Water		1 ¾ cups		3 ½ cups	1. Combine water and brown rice in a stockpot and bring to a boil. Cover and cook until water is absorbed, about 30-40 minutes. Fluff. Cover and refrigerate at 40 °F  Critical Control Point: Cool to 40 °F or lower within 4 hours.
Brown rice, long grain, regular, dry	4 ¾ oz	¾ cup	9 ½ oz	1 ½ cups	
Canola oil		1 Tbsp		2 Tbsp	2. Heat oil. Sauté onions, celery, and garlic for 5-7 minutes or until soft. Cover and refrigerate.  Critical Control Point: Cool to 40 °F or lower within 4 hours.
*Fresh onions, diced	3 oz	½ cup 2 Tbsp	6 oz	1 ¼ cups	
*Fresh celery, diced	7 oz	1 ½ cups	14 oz	3 cups	
Fresh garlic, minced	1 ½ oz	2 Tbsp	2 ½ oz	¼ cup	
Raw ground turkey, lean	3 lb 8 oz	1 qt 3 cups	6 lb 15 ½ oz	3 qt 2 cups	3. Combine turkey, eggs, cranberries, spinach, Worcestershire sauce, salt, peppers, brown rice, and onion mixture. Mix well.
Liquid, whole egg		1 ¼ cups		2 ½ cups	
Dried cranberries, chopped	6 oz	1 ¼ cups	12 oz	2 ½ cups	
*Fresh baby spinach, chopped	5 oz	1 qt	10 oz	2 qt	
Worcestershire sauce		1 Tbsp		2 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	

 The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

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Ingredients	25 Servings		50 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Ground white pepper		¼ tsp		½ tsp	4. Portion into patties using a No. 8 scoop (½ cup) onto a parchment lined sheet pan (18" x 26" x 1") lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.  5. Bake: Conventional oven: 350 °F for 18 minutes Convection oven: 325 °F for 14 minutes DO NOT OVERCOOK.  Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.  6. Critical Control Point: Hold for hot service at 135 °F or higher.
Mini whole-grain rolls (1 oz each)		25		50	
					7. Serve on mini whole-grain rolls
					8. If desired serve with lettuce, sliced tomato, red onions, and condiments.
					9. Serve 1 slider.

Notes
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Serving	Yield	Volume
1 slider provides 1 ¾ oz equivalent meat/meat alternate, ⅓ cup other vegetable, and 1 oz equivalent grains.	25 Servings: about 5 lb 12 oz	25 Servings: 25 sliders
	50 Servings: about 11 lb 8 oz	50 Servings: 50 sliders

 The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide		
Food as Purchased for	25 servings	50 servings
Red onions	4 oz	8 oz
Celery	9 oz	1 lb 2 oz
Baby spinach	12 oz	1 lb 8 oz

Nutrients Per Serving			
Calories	247.00	Saturated Fat	2.22 g
Protein	16.35 g	Cholesterol	85.29 mg
Carbohydrate	25.53 g	Vitamin A	539.83 IU
Total Fat	9.26 g		(40.96 RAE)
		Vitamin C	1.56 mg
		Iron	2.06 mg
		Calcium	64.79 mg
		Sodium	365.57 mg
		Dietary Fiber	3.14 g