Porcupine Sliders

Meal Components: Meat/Meat Alternate-Other Vegetable-Grains **Sandwiches F-10r**

Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Water		3 ½ cups		1 qt 3 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 41 °F or lower within 4 hours.
Brown rice, long grain, regular, dry	9 ½ oz	1 ½ cups	1 lb 3 oz	3 cups	
Canola oil		2 Tbsp		¼ cup	2. Heat oil. Sauté onions, celery, and garlic for 5-7 minutes or until soft. Cover and refrigerate. Critical Control Point: Cool to 41 °F or lower within 4 hours.
*Fresh onions, diced	6 oz	1 ¼ cups	12 oz	2 ½ cups	
*Fresh celery, diced	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	
Fresh garlic, minced	2 ½ oz	¼ cup	5 oz	½ cup	
Raw ground turkey, lean	6 lb 15 ½ oz	3 qt 2 cups	13 lb 14 ½ oz	1 gal 3 qt	3. Combine turkey, eggs, cranberries, spinach, Worcestershire sauce, salt, peppers, brown rice, and onion mixture. Mix well.
Liquid, whole egg		2 ½ cups		1 qt 1 cup	
Dried cranberries, chopped	12 oz	2 ½ cups	1 lb 8 oz	1 qt 1 cup	
*Fresh baby spinach, chopped	10 oz	2 qt	1 lb 4 oz	1 gal	
Worcestershire sauce		2 Tbsp		¼ cup	
Salt		1 Tbsp		2 Tbsp	
Ground black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	

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

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Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Ground white pepper		½ tsp		1 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 50 servings, use 2 pans. For 100 servings, use 4 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)		50		100	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, ⅛ cup other vegetable, and 1 oz equivalent grains.	50 Servings: about 11 lb 8 oz	50 Servings: 50 sliders
	100 Servings: about 23 lb	100 Servings: 100 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	50 servings	100 servings
Red onions	8 oz	1 lb
Celery	1 lb 2 oz	2 lb 4 oz
Baby spinach	1 lb 8 oz	3 lb

Nutrients Per Serving

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