

REAL TURKEY, MASHED POTATOES AND HEALTHY GRAVY?

Is it possible to make homemade real turkey, real mashed potatoes, and healthy gravy for 2,800 students and deliver it to 9 different school sites before 11:00 am? We did it this year!

IMPLEMENTATION

We used Jennie O product number 217804 4/11lb per case. It was cooked with the netting on, two days ahead of service, cooled and refrigerated immediately. The roasts were sliced cold and put back in the refrigerator until day of service. On the day of service the turkey was brought up to 165 degrees in our steamers. We used 600# of prewashed Yukon Gold potatoes and quartered them the day before service. They were stored covered in water in 5 gallon buckets with lids. The day of service they were boiled in our 40 gallon steam jacketed kettles and mashed with milk, butter and salt in the large Hobart mixer. We used our 21" immersion blender to pulverize the veggies in the healthy Boot Camp gravy recipe. It was healthy and delicious!

The menu included: Turkey, Mashed Potatoes, Gravy, Whole Cranberry Sauce, Mixed Green Salad, Whole Grain Roll, and Homemade Sweet Potato Pie with Whipped Topping! Yum!



Fresh Turkey



Mashed Potatoes



Healthy Gravy



Yum! Yum!