

## Turkey London Broil

### Description

Turkey Breast  
Lite Vinaigrette-Balsamic

### Quantity

8 - 1/8 LB  
1 – PT

### Preparation

Cut each 8 lb breast along seam, to open breast into one piece. Place each breast in a deep half pan. Pour 2 cups marinade evenly over each breast. Cover with plastic film. Hold overnight in refrigerator at internal temperature of 40 degrees F. or below to marinate. Drain and discard excess marinade.

Preheat grill to 375 degrees F. Place breast on grill and cook for 10 to 15 minutes on each side. Transfer to full pans and finish cooking in a 350 degree F. convection (375 degree F. standard) oven for 10 to 15 minutes or until minimum internal temperature is 165 degrees F. (for 15 seconds). Remove from oven and let stand for 10 minutes before slicing. As needed for service, cut diagonally into 1/4" slices. Hold hot (140 degrees F. or above) for service or cool quickly to internal temperature of 40 degrees F. or below for use within 24 to 48 hours.

Serving Suggestion: Serve with chutney or mushroom gravy.

## Turkey Cutlet with Bruschetta Topping

### Description

Turkey cutlet, Breaded, Sautéed  
Tomato & Basil Bruschetta Topping

### Quantity

24 - EA  
1 - 1/2 PT

### Preparation

Prepare turkey cutlets according to recipe. Prepare Tomato & Basil Bruschetta Topping according to recipe. As needed for service, top each cutlet with 2 oz ladle bruschetta topping.

## Candied Sweet Potatoes

### Description

Sweet Potato (Yam), Cut  
Pineapple Juice, Unsweetened,Canned  
Brown Sugar, Light  
Margarine,  
Roasted red peppers diced

### Quantity

8  
1 - 7/8 C  
14 5/8 - OZ  
4 OZ  
6 OZ

### Preparation

Peel sweet potatoes then cut into quarters boil until soft. Combine fruit juice, brown sugar and margarine. Bring to a boil and simmer for 5 minutes. Mix in cooked potatoes then add diced red peppers. Scoop out mix onto baking pan with ice cream scoop. Flatten scooped mix with spatula or hand to form it into a cake.

Bake in a 350 degree F standard oven for 10 to 15 minutes or until minimum internal temperature is 140 degrees F or above. Bake until the edges brown.