

# Porcupine Sliders

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown rice, long grain, cooked	1 lb 2 oz	2 ½ cups	2 lb 4 oz	1 qt 1 cup	<p>Directions to cook rice: Combine in pot, 1 part rice to 2 parts water and bring to a boil. Turn down heat to low and simmer uncovered until water is completely absorbed, usually for 30-40 minutes. Remove from heat and allow to sit, covered, for 10 minutes. Fluff with a fork. A rice cooker may be used with the same water-to-rice ratio.</p> <p>After cooking transfer rice to a roasting pan (12"x 20"x 2 ½").</p> <p>For 50 servings use 1 pan For 100 servings use 2 pans</p> <p>Cool completely in refrigerator. CCP: Hold at 40° F or lower until ready to use in preparation. (Can be done up to a full day ahead.)</p>
Fresh onion, ¼" diced	5 ½ oz	1 cup	11 oz	2 cups	<p>In a large pan, sauté onions, celery and garlic in oil over medium heat until soft, about 5 minutes. Transfer to refrigerator and cool completely. CCP: Hold at 40° F.</p>
Fresh celery, ¼" diced	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	<p>In a large mixing bowl combine turkey, egg, craisins, spinach, Worcestershire sauce, salt, black pepper, white pepper, rice and onion mixture. Mix well. Chill in refrigerator for 2 hours. CCP: Hold at 40° F or lower.</p>
Fresh garlic, minced	2 ½ oz	¼ cup	5 oz	½ cup	<p>Preheat oven to 350° F Remove mixture from refrigerator and portion into patties using a #8 scoop onto a parchment lined sheet pan (18" x 26").</p> <p>For 50 servings use 2 pan For 100 servings use 4 pans</p> <p>Bake at 350° F conventional oven for 18 minutes or until internal temperature reaches 165° F convection oven for 14 minutes or until internal temperature reaches 165° F CCP: Hold for hot service at 135° F for service.</p>
Canola oil		2 Tbsp	2 oz	¼ cup	
Raw, ground lean turkey	7 lb		14 lb		Serve on mini whole grain rolls with optional lettuce, tomato, red onion and condiments.

Liquid, whole egg	1 lb 4 oz	2 ½ cups	2 lb 8 oz	1 qt 1 cup	
Craisins, chopped	12 oz	2 ½ cups	1 lb 8 oz	1 qt 1 cup	
Fresh baby spinach, chopped	10 oz	5 cups	1 lb 4 oz	2 qt 2 cups	
Worcestershire sauce		2 Tbsp	4 oz	¼ cup	
Salt		1 Tbsp		2 Tbsp	
Black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
White pepper		½ tsp		1 tsp	
Mini wholegrain roll (1 oz each)	50 oz	50 each	100 oz	100 each	Portion provides 1 slider each

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### Notes:

Tomato, sliced(optional)  
 Red Onion, thinly sliced (optional)  
 Condiments (optional)

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CCP: For rice, hold at 40°F until ready to use in preparation.

### Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings

### Serving:

3.5 – 3.8 oz patty with bun provides 1 1/2 meat/meat alternate;  
 ½ fruit/vegetable; 1 grain/bread

### Yield:

**50 Servings:**  
 12 lbs

**100 Servings:**  
 25 lbs

### Volume:

**50 Servings:**  
 50 patties

**100 Servings:**  
 100 patties