

Turkey Waldorf Salad

25 servings (½ cup serving)



INGREDIENTS:

Cooked 1/2" Diced Turkey	2.5 lbs
Red Apples, ¾" dice	¾ lbs
Celery, ¾" cut	¾ lbs
Green Apples, ¾" dice	½ lbs
Light Mayonnaise	1 ½ cup
Seedless Grapes, cut in half	½ lbs
Walnuts	¼ cup

NUTRITIONAL VALUE:

Calorie: 134
Fat: 5.6g
Cholesterol: 41mg
Sodium: 118mg
G4G: GREEN

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Method of Preparation

1. Place turkey in stock pot or steam-jacketed kettle; add water, bring to a boil, reduce heat, simmer 3-4 hours until tender with a temperature of 165°F for 15 seconds.
2. Cool turkey to 41°F or lower within in 6 hours (135°F to 70°F within two hours, then 70°F to 41°F or lower in the next 4 hours) utilizing ice-water bath, blast chiller, and/or ice paddle methods
3. Dice cooled turkey in 1/2" pieces.
4. In a large bowl combine turkey, apples, celery and light mayonnaise.
5. Carefully add the grapes and walnuts
6. Refrigerate at a temperature of 40°F or less. Keep unused product chilled. Do not mix old product with new.
7. Garnish with walnuts.