

Turkey and Brie Flappers

MENU ITEM REPORT

| SUPC | Description | Brand | Qty | Type |
|---------|----------------------------------|---------|-----|------|
| 3760691 | Turkey Brst 5-7PC Skls Oil/Brown | BBRLCLS | 4 | OZ |
| 8645632 | Shallot Peeled Frsh | PACKER | 1 | EA |
| 2096162 | Sugar Granulated EFG | SYS CLS | 1 | OZ |
| 4296653 | Vinegar Apple Cider | HEINZ | 0.5 | OZ |
| 5925987 | Butter Solid USDA AA Salted | WHLFARM | 1 | TS |
| 5866997 | Cheese Brie Brique Slicing | ERMAGE | 2 | OZ |
| 5767641 | Bun Hamburger Mini Sli | COSTNZO | 3 | EA |
| 6524409 | Lettuce Shred 1/8" | SYS IMP | 0.5 | OZ |
| 6075432 | Tomato Sliced Frsh Lg | PACKER | 1.5 | EA |
| 5992474 | Mayonnaise Real | 1756 | 1 | OZ |

Chef Shannon &
Chef Damon's
Creations



INSTRUCTIONS

Turkey and Brie Flappers

Sliced Turkey Breast warmed with Shallot marmalade and melted brie cheese on a miniature Kaiser bun. Served as an appetizer or sandwich choice.

Instructions

1. On a 325° to 350° griddle or in a saute pan lightly oiled place 4 oz. Turkey breast to warm. Top with Shallot Marmalade and sliced brie.
2. Place buns on griddle or toast them in toaster or oven.
3. Use bottom bun to top with 1/2 oz. mayonnaise and lettuce and tomato, top with turkey combination then top with bun top. Garnish and serve.

Shallot Marmalade: 1 oz. butter, 8 oz. Shallots sliced, 16 oz. water, 3 oz. sugar, 2 oz. Vinegar and a tsp Kosher salt.

Shallot Marmalade can be substituted with Lingonberries or preserves.



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