



Carved Turkey
Thanksgiving Sandwich

GO BOLD. GLAZE ON.

No Antibiotics Ever, Oven-Roasted Turkey makes it easy to menu attention-demanding dishes featuring mouth-watering glazes.

- > Fully cooked for easy preparation
- > 100% vegetarian diet with no animal by-products
- > All-breast meat adds distinctive quality to any dish



GLAZE. BAKE. SERVE.
 Easily create stand-out dishes in a few simple steps.

1. Preheat oven to 325°(convection), 350° (conventional).
2. Remove roast from wrapper and dry with paper towels.
3. Lightly score skin diagonally and dress with prepared glaze.
4. Tent with foil and bake for 8-9 minutes.



GLAZE FOR GREATNESS

Take your turkey dishes to the next level with simple glazes that bring the flavor to every bite. Try these combos or use as inspiration to create your own signature spin.



GLOBALLY INSPIRED

Tropical Heat

Ripe mango, soy sauce, tomato, chilies, sesame, ginger, garlic and lemon

Mexican Maple

Pure maple syrup and chipotle peppers in adobo sauce

Thai Moon

Thai sweet chili and basil dry rub



HOMETOWN FLAVOR

The Pilgrim

Cranberry juice, lime juice, juniper berries and black peppercorn

Autumn Harvest

Butter, apple cider, cinnamon and sage

The Three B's

Brown butter, brown sugar and bourbon



COCKTAIL CLASSICS

Tuscan Sun

Reduced Tuscan super red wine, rosemary, sage and roasted cipollini onion puree

Mezcal Magic

Mezcal, onion puree, agave, oregano, lime juice, orange juice and vinegar

Island Escape

Dark rum, nutmeg, star anise, thyme, molasses and brown sugar

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