

# RED ARROW INTERNATIONAL Culinary Creations

## Roastin' 1013™

### Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.

## Turkey Burger



Yield: 1737 gm.      Serving: 10 servings – 174 gm. each

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Roastin' 1013</b>	<b>0.61</b>	<b>0.0</b>	<b>17.4</b>	<b>1.00%</b>
Vegetable oil	0.71	0.0	20.0	1.15%
Onions; peeled, minced	5.19	0.3	147.0	8.46%
Carrots; peeled, small dice	1.78	0.1	50.5	2.91%
Celery, small dice	2.93	0.2	83.0	4.78%
Garlic; fresh, peeled, minced	0.09	0.0	2.5	0.14%
Salt	0.49	0.0	14.0	0.81%
Oregano	0.06	0.0	1.8	0.10%
Black pepper, coarse	0.04	0.0	1.0	0.06%
Soy sauce	0.53	0.0	15.0	0.86%
Turkey, ground	48.85	3.1	1385.0	79.73%
<b>Total</b>	<b>61.28</b>	<b>3.8</b>	<b>1737.2</b>	<b>100.00%</b>

### Method of Preparation:

1. Heat a large sauté pan over medium heat and add oil.
2. Once the oil is hot add the onions, carrots and celery. Sauté for 10-15 minutes until onions are translucent.
3. Add garlic and salt. Sauté for 2-3 minutes until fragrance is released. Place in refrigerator to cool.
4. Once cool, combine the cooked vegetables with **Roastin' 1013**, oregano, black pepper, soy sauce and ground turkey.
5. Form into 174 gm. patties and refrigerate or cook immediately.

### Serving suggestion:

Bake or grill and serve on a bun with your favorite garnishes.

### Research Chef Evaluation of Roastin' 1013:

**Roastin' 1013** adds a roasted meaty note that lends a savory flavor to the turkey burger.

\* Developed by Red Arrow Culinary Specialists