



THE GOBLER SANDWICH

Serving Size	1 SANDWICH	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Smoked Turkey, pulled			6.00	Pounds
Spanish Chorizo Stuffing	Subrecipe	Held warm	8.00	Cups
Cranberry Peach Mostarda	Subrecipe	Held warm	6.00	Cups
Sage Black Pepper Aioli	Subrecipe		4.50	Cups
King's Hawaiian Original Little Island Bun			24.00	each
Red leaf lettuce		Washed, leaves removed from core	24.00	each

Items needed: including equipment, smallwares, etc

CONVECTION OR TOASTER OVEN AT 400F, NON-STICK SAUTE PAN, PLATE, RAMEKIN, MEASURING CUP, MEASURING SPOONS, TONGS, TWEEZERS, CUTTING BOARD, CHEF KNIFE, 1/4 SHEET TRAY, BURGER FLIPPER.

Procedure: including prep, cooking, assembly, finishing

- 1) Preheat oven to 400F, low fan. Set up cutting board and chef knife. Place saute pan on stove and turn heat to low.
- 2) Open buns and place cut side down on sheet trays. Arrange turkey in a large, warm saute pan. Place bun pans and turkey pan in oven. Set timer for 5 minutes.
- 3) Add 2 tablespoons sage black pepper aioli into individual ramekins and set aside. Make sure mostarda and stuffing are ready and warm per subrecipes.
- 4) When timer goes off, remove buns and turkey from oven. Check to make sure turkey is hot.
- 5) Place bottom buns on a cutting board. Spread 1 Tablespoon of aioli to bottom buns and spread to cover. Add 1 piece lettuce on top of aioli.
- 6) Using tongs or tweezers, add 4 ounces of turkey on top of lettuce and arrange evenly. Using burger flipper, add 1 stuffing patty on top of turkey.
- 7) Arrange 1/4 cup mostarda on top of stuffing cake. Add top buns and press down slightly. Cut in half if desired. Plate final sandwiches as desired with the ramekin of sage/black pepper aioli.

Notes : LAYERING OF INGREDIENTS IN SANDWICH CAN BE SWITCHED FOR APPEARANCE.



(THE GOBBLER SANDWICH) SUB: SPANISH CHORIZO STUFFING

Serving Size	1/3 CUP	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Ground Chorizo, no casing			18.00	ounces
Yellow onion		small diced	3.00	Cups
Celery		small diced	1.00	Cup
Carrots		small diced	2.00	Cups
Garlic		minced	1.33	Tablespoons
King's Hawaiian Original Round Bread		see preparation in procedure	4.00	Cups
Chicken stock			1.00	Cup
Canola oil			0.50	Cup

Items needed: including equipment, smallwares, etc

MEDIUM MIXING BOWL, CUTTING BOARD, CHEF KNIFE, DIGITAL SCALE, MEASURING SPOONS, MEASURING CUPS, FOOD PROCESSOR, BREAD KNIFE

Procedure: including prep, cooking, assembly, finishing

- 1) Place saute pan on stove and turn heat to low.
- 2) Prep and scale all ingredients into separate deli containers. Tear King's Hawaiian Original Round Bread into chunks and place into food processor. "Pulse" processor 2-3x until bread is a roughly chopped & coarse crumb (rustic).
- 3) Add half canola oil to hot saute pan and swirl to coat the bottom and sides.
- 4) Add chorizo and cook until done, about 5 minutes. Remove pan from heat. Remove chorizo from pan with slotted spoon, making sure to leave some oil behind. Place pan back on low heat.
- 5) Add onion, celery, carrots, and garlic to saute pan with residual chorizo oil. Turn heat to medium and cook until soft and translucent, about 5 minutes.
- 6) When vegetables are translucent, transfer them to bowl with chorizo. Stir with rubber spatula. Add bread crumbs, stir again.
- 7) Add chicken stock to bowl and stir to make a stuffing that comes together but isn't too wet. It should hold it's shape but not be soggy.
- 8) Portion stuffing into 1/3 cup (88g) portions as round as the bottom of the King's Hawaiian Original Little Island Bun.
- 9) Place nonstick pan on stove and turn heat to medium. Add the other half of the canola oil to the pan and swirl to coat. Place stuffing cake in pan and cook until brown on both sides and heated through, about 10 minutes (5 each side)
- 10) Place stuffing cakes on sheet tray and cool to 45F, or use immediately. Cooled stuffing cakes can be reheated by griddle, microwave, oven, or convection oven.



(THE GOBBLER SANDWICH)

SUB: CRANBERRY PEACH MOSTARDA

Serving Size	1/3 CUP	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Cranberries, dried			1.50	Cups
Peaches, frozen			3.00	Cups
Fuji apple		Peeled and 1/4-inch diced	2.25	Cups
Red onion		Peeled and 1/4-inch diced	0.50	Cup
Thyme, fresh		Picked from stems and chopped	1.50	teaspoon
Yellow mustard seeds			0.50	Cup
Cider vinegar			3.00	Cups
Brown sugar			1.00	Cup
Lemon juice			1.00	Tablespoon

Items needed: including equipment, smallwares, etc

DIGITAL SCALE, CUTTING BOARD, CHEF'S KNIFE, MEDIUM SAUCEPOT, PEELER, MEASURING SPOONS, MEASURING CUPS, STORAGE CONTAINER, RUBBER SPATULA.

Procedure: including prep, cooking, assembly, finishing

- 1) Scale and prep all ingredients. Place all ingredients in medium saucepot.
- 2) Place saucepot on stove and set heat to medium. Bring contents to a boil.
- 3) Reduce heat to low, and simmer until thick and syrupy, stirring often, about 20 minutes.
- 4) When desired thickness is reached, remove from stove and using rubber spatula, scrape contents from pot into high heat storage container.
- 5) Label, date, refrigerate, and cool to 40F.

Notes :



(THE GOBBLER SANDWICH) SUB: SAGE-BLACK PEPPER AIOLI

Serving Size	1 OZ (2 TABLESPOON)	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			1.50	Cups
Garlic		minced	1.50	teaspoons
Black pepper, cracked			1.50	teaspoons
Sage, ground			1.33	Tablespoons
Kosher salt			1.50	teaspoons

Items needed: including equipment, smallwares, etc

DIGITAL SCALE, MEASURING SPOONS, CLEAR DELI CONTAINERS, STORAGE CONTAINER, WHISK, RUBBER SPATULA, SMALL MIXING BOWL

Procedure: including prep, cooking, assembly, finishing

- 1) Gather and scale all ingredients into mixing bowl. Mix thoroughly with whisk.
- 2) Transfer from mixing bowl to storage container with rubber spatula.
- 3) Label, date, and place in refrigerator.

Notes :