



FEATURED ON
KING'S HAWAIIAN
ORIGINAL LITTLE
ISLAND BUN

The Gobbler

Pulled turkey, a chorizo and King's Hawaiian stuffing patty, cranberry-peach mostarda, black pepper sage aioli, and red leaf lettuce.

SERVING SIZE: 1 sandwich

YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Little Island Bun
6 pounds	Smoked turkey, pulled
4 ½ cups	Black Pepper Sage Aioli (subrecipe)
24 each	Leaves red leaf lettuce
24 each	Spanish Chorizo Stuffing Patties (subrecipe)
6 cups	Cranberry-Peach Mostarda (subrecipe)

BUILD IT!

- 1** Preheat oven to 400°F and place a sauté pan on the stove over low heat.

Prepare each sandwich to order as follows:
- 2** Place bun cut side down on a sheet tray and arrange turkey in warmed sauté pan. Place buns and turkey into oven for 5 minutes until heated through.
- 3** Remove from oven and spread 1 tablespoon Black Pepper Sage Aioli on bottom bun. Top with 1 piece lettuce.
- 4** Add 4 ounces of pulled turkey on top of lettuce, then place 1 warm Spanish Chorizo Stuffing Patty on top of turkey.
- 5** Place ¼ cup Cranberry-Peach Mostarda on top of stuffing and place top bun on sandwich.
- 6** Place 1 tablespoon more Black Pepper Sage Aioli in a small ramekin and serve alongside sandwich.



BLACK PEPPER SAGE AIOLI

SERVING SIZE: 2 tablespoons
YIELD: 24 servings

MAKE IT!



INGREDIENTS

1 ½ cups	Mayonnaise
1 ⅓ tablespoons	Sage, ground
1 ½ teaspoons	Garlic, minced
1 ½ teaspoons	Black pepper, cracked
1 ½ teaspoons	Kosher salt

- 1 Add all ingredients to a mixing bowl and whisk well to combine.
- 2 Transfer to a storage container and hold cold until service.

SPANISH CHORIZO STUFFING PATTIES

SERVING SIZE: 1 patty (⅓ cup mixture)
YIELD: 24 servings

MAKE IT!



INGREDIENTS

18 ounces	Spanish chorizo, casing removed
4 cups	King's Hawaiian Original Round Bread, torn into chunks
3 cups	Yellow onion, small diced
2 cups	Carrots, small diced
1 cup	Celery, small diced
1 ⅓ tablespoons	Garlic, minced
1 cup	Chicken stock
½ cup	Canola oil

- 1 Place sauté pan on stove over low heat.
- 2 While pan is warming, add King's Hawaiian bread chunks to food processor and pulse until bread is a roughly chopped, coarse crumb.
- 3 Add half the canola oil to pan and swirl to coat sides, then add chorizo and cook until done, about 5 minutes. Remove chorizo from pan with a slotted spoon and place into a mixing bowl, leaving rendered fat behind in pan.
- 4 Add onion, celery, carrots, and garlic to pan. Increase heat to medium and cook until soft and translucent, about 5 minutes.
- 5 When vegetables are done, transfer to bowl with chorizo. Stir to combine. Add breadcrumbs, then stir to combine again.
- 6 Add chicken stock to bowl and stir to make a stuffing that comes together to hold its shape, but isn't too wet.
- 7 Portion into ⅓ cup portions and shape to be the size of King's Hawaiian Original Little Island Buns.
- 8 Place nonstick pan on stove over medium heat. Add the other half of the canola oil to the pan and swirl to coat.
- 9 Cook stuffing patties in pan until brown on both sides and fully heated through, about 5 minutes per side.
- 10 Place stuffing patties on a sheet tray and hold warm for service.
- 11 If preparing in advance, cooled stuffing patties can be reheated by griddle, microwave, or convection oven.



CRANBERRY-PEACH MOSTARDA

SERVING SIZE: ¼ cup

YIELD: 24 servings

MAKE IT!



INGREDIENTS

3 cups	Frozen peaches
2 ¼ cups	Fuji apple, peeled and ¼" diced
1 ½ cups	Dried cranberries
½ cup	Red onion, peeled and ¼" diced
1 ½ teaspoons	Fresh thyme, leaves picked from stems, rough chopped
3 cups	Apple cider vinegar
½ cup	Yellow mustard seeds
1 cup	Brown sugar
1 tablespoon	Lemon juice

- 1** Place all ingredients in a medium sauce pan and set over medium heat.
- 2** When mixture reaches a boil, reduce heat to low and simmer 20 minutes, stirring often, until thick and syrupy.
- 3** When desired thickness is achieved, remove from stove and transfer contents into a high-heat storage container.
- 4** Hold warm for service or store chilled until service.



Enjoy!

