Turkey Trends

Chef-inspired. Patron approved. Taste the trends in turkey sandwiches.

FOSTER FARMS
Family Owned Since 1939

Turkey. The closest to home.®

Turkey Niçoise Sandwich

Serves: 4

Roasted Foster Farms Turkey Breast topped with black olive-caper tapenade, chopped egg, and tomato with Boston Bibb lettuce, served open-faced on grilled marjoram focaccia. Garnish with marinated French olives.

Ingredients

12 oz.	Foster Farms Turkey Breast, sliced
4 each	Focaccia bread
4 tsp.	Olive oil
1 tsp.	Dried marjoram leaves
8 Tbsp.	* Olive Caper Tapenade
2 large	Hard boiled eggs, chopped
8 each	Cherry tomatoes, halved
4 large	Boston Bibb lettuce leaves

Heat grill to medium heat. Split bread in half. Brush with 1 tsp. olive oil and sprinkle with marjoram leaves. Place bread seasoned side down on grill and cook until grill marks appear. Spread 2 Tbsp. Olive Caper Tapenade onto roll. Top with 3 oz. sliced turkey, ½ chopped egg, 4 tomato halves, and 1 leaf lettuce. Top with second slice of bread and serve.

* Olive Caper Tapenade

6 oz. Niçoise olives, pitted
3 ½ oz. Capers

Place olives and capers into a food processor and pulse until finely ground. Cover, label, and date and hold under refrigeration until needed.

Americans eat 300 million sandwiches a day.

Turkey Caesar Sandwich

Serves: 4

Toasted artisan bread spread with homemade Caesar dressing and filled with slices of Foster Farms Turkey Breast, romaine hearts, and Parmigiano reggiano cheese. Can be served open-faced as a fork and knife sandwich.

Ingredients

16 oz.	Foster Farms Turkey Breast, sliced
4 each	Rustic artisan bread
4 Tbsp.	* Caesar dressing
2 cups	Romaine hearts, chopped
1 cup	Parmigiano reggiano cheese, curled

For the sandwich, toast bread and spread both sides with ½ Tbsp. of dressing per side. Layer turkey slices on bottom half of bread and top with ½ cup chopped romaine and ¼ cup Parmigiano curls. Cover with the top half of the bread and serve.

* Caesar Dressing

2 each	Egg yolks
4 each	Garlic cloves, minced
2 each	Anchovy fillets
1 tsp.	Hot pepper sauce
1 Tbsp.	Worcestershire Sauce
1 Tbsp.	Red wine vinegar
1 each	Lemon, juiced and seeded
½ cup	Olive oil, light

Add all ingredients except oil into a blender and blend until smooth. While blender is still running slowly, add oil until dressing reaches desired thickness.

The average American consumes 193 sandwiches per year.

Turkey Club Sandwich

Serves: 4

Traditional turkey club sandwich with a hint of peppercorn spice. Foster Farms Turkey Breast layered between thick slices of sourdough, applewood smoked bacon, butter lettuce, and sliced tomato. Serve with a dill pickle.

Ingredients

16 oz.	Foster Farms Turkey Breast, sliced	16 slices	Applewood smoked bacon, crisp cooked
12 pieces	Sourdough or white bread, thick sliced	4 large	Tomatoes, sliced
		8 large	Butter lettuce leaves
6 Tbsp.	*Horseradish Peppercorn Mayonnaise		

Toast 3 slices of bread. Spread 1 side of each slice with ½ Tbsp. Horseradish Peppercorn Mayonnaise. For the first layer, start with 1 piece of bread, and then add 2 oz. sliced turkey, 2 slices bacon, 2 slices tomato, and 1 butter lettuce leaf. Add another piece of bread and repeat. Top with last piece of bread and secure sandwich with 2 toothpicks. Cut in half on a bias, and serve.

* Horseradish Peppercorn Mayonnaise

3 cups	Mayonnaise
6 Tbsp.	Horseradish, prepared
1 Tbsp.	Cracked black peppercorns

In a bowl, mix all ingredients together well. Cover, label, and date, and hold under refrigeration until needed.

Foster Farms turkeys are raised on the ground in barns with access to clean feed and water at all times.

Turkey Dip Sandwich

Serves: 4

A warm ciabatta roll spread with seasoned mayonnaise and layered with tender Foster Farms Turkey Breast, Swiss cheese, thinly sliced red onion, and tomato. Serve with homemade Au Jus Sauce for dipping and marinated French olives.

Ingredients

12 oz.	Foster Farms Turkey Breast, sliced
4 each	Ciabatta rolls
4 Tbsp.	Mayonnaise
4 slices	Swiss cheese
1 large	Red onion, sliced
2 large	Tomatoes, sliced
1 cup	* Au Jus Sauce

Pre-heat oven to 350°F. Slice ciabatta rolls in half and spread each side with ½ Tbsp. mayonnaise. To the bottom half add 3 oz. sliced turkey, 1 slice Swiss cheese, 2 slices red onion, and 2 slices tomato. Top with remaining half of roll. Place in oven until cheese begins to melt, about 2-5 minutes. Slice in half and serve with ¼ cup Au Jus Sauce on the side and marinated olives for garnish.

* Au Jus Sauce

2 Tbsp.	Butter
1 each	Shallot, chopped
1 Tbsp.	All-purpose flour
4 cups	Chicken broth
3 Tbsp.	Dry sherry

In a large skillet over medium heat, melt butter. Add shallots and sauté for 2 minutes. Add flour and cook 1 minute longer. Whisk in sherry and cook liquid out. Slowly stir in chicken broth. Bring sauce to a boil and then reduce heat to simmer. Net 1 cup.

Turkey has less fat, calories, and sodium per serving than beef, veal, pork, or lamb.

Rustic Turkey Quesadillas

Serves: 4

Grilled flour tortillas with smoked Gouda cheese, caramelized onions, and shredded Foster Farms Turkey Breast. Garnish with fresh lime wedges.

Ingredients

8 oz.	Foster Farms Turkey Breast, shredded
2 each	Large flour or corn tortillas
2 cups	Smoked Gouda cheese, shredded
1 cup	*Caramelized onions

Heat griddle. Lightly drizzle griddle with olive oil. Place one tortilla on griddle and top with ½ cup cheese, ½ cup onions, and 2 oz. shredded turkey. Top with second tortilla and heat 2 minutes each side. Slice with pizza cutter and plate on large warmed platter. Garnish with remaining onions and fresh cracked pepper and serve.

*** Caramelized onions**

2 Tbsp.	Olive oil
2 large	Sweet onion, sliced
2 tsp.	Sea salt
2 tsp.	Black pepper
2 Tbsp.	Granulated sugar

Heat olive oil in a heavy sauté pan over medium heat and add onions, salt, pepper, and sugar. Cook over low heat until lightly browned and very tender (about 15 minutes).

Foster Farms turkeys are raised in barns that are climate controlled for the bird's comfort during all types of weather.

Adobo Turkey Torta

Serves: 4

This festive sandwich is filled with Foster Farms Turkey Breast, homemade cilantro relish, sliced avocado, and shredded lettuce all sandwiched between a toasted Torta roll.

Ingredients

12 oz.	Foster Farms Turkey Breast, sliced
4 Tbsp.	Adobo sauce, prepared
1 cup	Red onion, finely diced
1 bunch	Cilantro, chopped
2 each	Jalapeño roasted, seeded and fine diced
1 each	Lime, juiced
½ tsp.	Kosher salt
4 each	Torta rolls
1 each	Avocado
2 cups	Romaine lettuce, shredded

Pre-heat grill to medium-high heat. Assemble the cilantro relish by combining the roasted jalapeños, diced red onion, chopped cilantro, lime juice, and salt. Slice Torta rolls in half and lightly toast. Quarter and slice avocado and place on the top of the roll. Shingle 3 oz. sliced turkey on the bottom half of the roll, spread with 1 Tbsp. Adobo sauce. Top with ½ cup shredded lettuce and ¼ cup cilantro relish. Place two sides together and serve.

Foster Farms is a vertically integrated poultry company, which provides the means to carefully control the entire process of raising healthy turkeys.

Turkey Reuben

Serves: 4

Savory Turkey Reuben served on stout pumpernickel bread spread with Thousand Island dressing and stuffed with Foster Farms Turkey Breast, sauerkraut, and Swiss cheese. Grilled to perfection and served with crunchy dill pickles and chips.

Ingredients

12 oz.	Foster Farms Turkey Breast, sliced
½ cup	*Thousand Island dressing
8 slices	Pumpernickel or dark rye bread, thick sliced
1 cup	Sauerkraut, prepared, drained
4 slices	Swiss cheese, thick sliced
¼ cup	Butter, melted

Heat grill or panini press to medium heat. Spread 1 Tbsp. of Thousand Island dressing on each side of bread. Top bottom half of bread with 3 oz. turkey, ¼ cup sauerkraut, 1 slice Swiss cheese, and remaining piece of bread. Brush each side of sandwich with melted butter. Place sandwich on grill about 2-5 minutes, cheese will begin to melt. Slice in half on a bias. Garnish with two dill pickle spears, chips and serve.

* Thousand Island Dressing

1 cup	Mayonnaise
⅓ cup	Ketchup
½ tsp.	Onion powder
3 Tbsp.	Sweet pickle relish
2 Tbsp.	Green olives, minced

In a bowl, whisk together all ingredients thoroughly. Cover, label, and date, and hold under refrigeration until needed.

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