



PANCAKE & TURKEY SAUSAGE BREAKFAST STICKS WITH BLUEBERRY KETCHUP DIPPING SAUCE

IW breakfast sticks made with Jimmy Dean® turkey sausage wrapped in a delicious whole grain pancake – served with a side of blueberry ketchup for dipping.

SERVINGS: 10 each (1 breakfast boat [1 breakfast stick & 1 dipping sauce cup] per serving)

Ingredients	Amount
Jimmy Dean® Breakfast Sticks	10 ea.
Blueberry Ketchup Dipping Cups (see sub-recipe)	10 ea. (approx. 1.60 oz.)

DIRECTIONS:

1. Arrange the frozen IW breakfast sticks in a single layer, without any overlapping, on a parchment lined sheet pan. Be sure to keep the breakfast sticks enclosed in their original IW packaging during the entire heating process.
2. Heat the pan of breakfast sticks in a preheated 350°F convection oven for approximately 16-20 minutes or until the minimum internal temperature reaches 165°F. Hold the heated breakfast sticks in their IW packaging in a hot box at 145°F until ready to serve.
3. To serve the breakfast sticks with dipping sauce, arrange the following into individual disposable paper boats: - Heated IW Breakfast Stick: 1-each - Prepared Blueberry Ketchup Dipping Cups: 1-each

TYSON® PRODUCTS USED:

#70609, Jimmy Dean® Whole Grain Blueberry Turkey Breakfast Sticks, CN, IW, 40-ct./2.51-oz.

#70610, Jimmy Dean® Whole Grain Apple Cinnamon Turkey Breakfast Sticks, CN, IW, 40-ct./2.51-oz.

#70613, Jimmy Dean® Whole Grain Original Turkey Breakfast Sticks, CN, IW, 40-ct./2.51-oz.

BLUEBERRY KETCHUP DIPPING CUPS

Sub-Recipe

Yield: 10 dipping sauce cups (approximately 1.375-ounces [2 1/2-tablespoons] per cup)

Ingredients	Amount
Ketchup	3/4 C. (approx. 9.30 oz.)

Tap Water, Cold	3/8 C. (approx. 3.85 oz.)
IQF Blueberries, Whole, thawed, drained thoroughly	2 Tbsp. (approx. 0.75 oz.)
Cider Vinegar	1 1/4 tsp. (approx. 0.20 oz.)
Ground Black Pepper	1/8 tsp.

DIRECTIONS:

1. Arrange all the ingredients in a tall & narrow vessel. Puree the ingredients together using a handheld stick blender until the sauce is pureed and smooth. Hold the prepared dipping sauce covered under refrigeration at 38°F for a minimum of 8-hours to allow the flavors to blossom and to allow the pectin in the blueberries to set.
2. When ready to portion, quickly process the prepared dipping sauce using a handheld stick blender. Portion 1.37-ounces (2 1/2-tablespoons) of the prepared dipping sauce into disposable 2-ounce portion cups. Place a lid atop each filled portion cup. Hold the prepared Blueberry Ketchup Dipping Cups under refrigeration at 38°F until ready to serve.

SKU Number: 70609

CN Portion	1 piece
M/MA (oz)	1.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	6.00
Saturated Fat (g)	1.50
Sodium (mg)	360
Carbs (g)	17
Protein (g)	8



SKU Number: 70610

CN Portion	1 piece
M/MA (oz)	1.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	6.00
Saturated Fat (g)	1.50
Sodium (mg)	350
Carbs (g)	17
Protein (g)	8



Sku Number: 70613

CN Portion	1 piece
M/MA (oz)	1.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	140
Total Fat (g)	5.00
Saturated Fat (g)	1.50
Sodium (mg)	360
Carbs (g)	16
Protein (g)	8

