



## **PANCAKE & TURKEY SAUSAGE BREAKFAST STICKS WITH HONEY ROASTED APPLE DIPPING SAUCE**

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

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

<b>Ingredients</b>	<b>Amount</b>
Jimmy Dean® Breakfast Sticks	10 ea.
Honey Roasted Apple Glaze Dipping Cups (see sub-recipe)	10 ea. (approx. 1.60 oz.)

### **DIRECTIONS:**

1. Prepare the Honey Roasted Apple Glaze Dipping Cups by following the provided sub-recipe.
2. 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.
3. 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.
4. To serve the breakfast sticks with dipping sauce, arrange the following into individual disposable paper boats: - Heated IW Breakfast Stick: 1-each - Prepared Honey Roasted Apple Glaze Dipping Cups: 1-each and serve.

### **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.*

## **HONEY ROASTED APPLE GLAZE DIPPING CUPS**

Sub-Recipe

*Yield: 10 dipping cups (approximately 1.625-ounces [2½-tablespoons] per cup)*

<b>Ingredients</b>	<b>Amount</b>
Canned Apple Slices, drained thoroughly	1 1/8 C. (approx. 7.85 oz.)

Honey	3/8 C. (approx. 5.65 oz.)
Pancake Syrup, Light	3/8 C. (approx. 5.20 oz.)
Lemon Juice, Bottled	1 1/4 Tbsp. (approx. 0.60 oz.)
Ground Cinnamon	1/8 tsp.
Ground Black Pepper	Pinch.

**DIRECTIONS:**

1. Arrange the drained canned apple slices in a single layer, without any overlapping, on a parchment lined sheet pan that has been generously coated in non-stick cooking spray. Roast the pan of apple slices uncovered in a preheated 400°F convection oven for 14-16 minutes or until the apples have softened and are beginning to brown.
2. Before proceeding with the recipe, chill the roasted apples uncovered under refrigeration at 38°F until the maximum internal temperature reaches 40°F.
3. Next, arrange all of the ingredients, including the chilled roasted apple slices, in a tall & narrow vessel. Puree the ingredients together using a handheld stick blender just until the apples are finely chopped but not completely pureed. 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 apples to set.
4. When ready to portion, vigorously mix the prepared dipping sauce, and then portion 1.625-ounces (2½-tablespoons) of the prepared dipping sauce into disposable 2-ounce portion cups. Place a lid atop each filled portion cup. Hold the prepared Honey Roasted Apple Glaze 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

