



Fall Harvest Turkey



*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
48 oz.	Turkey (ground)	Protein	40%	6.00 cups
10 oz.	Chicken Livers	Protein	8%	1.25 cups
10 oz.	Carrots	Vegetable	8%	1.25 cups
10 oz.	String Beans	Vegetable	8%	1.25 cups
10 oz.	Butternut Squash (skin peeled)	Vegetable	8%	1.25 cups
1.25 cups	Quinoa	Grain	8%	1.25 cups
1.25 cups	Stock or Water	Liquid	8%	1.25 cups
6 oz.	Cranberries (fresh or frozen)	Fruit	5%	0.75 cup
3 tsp.	Egg Shells (powdered)	Protein	0%	3 tsp.
3	Large Eggs (whites & yolks)	Protein	3%	-
1 tbsp.	Olive Oil	Oil	0%	1 tbsp.
¼ cup	Curly Parsley	Vegetable	2%	0.25 cup
Total: 121 oz. (7 lb. 9 oz.) or 15¼ cups			100%	15.25 cups

Poultry Operation

Chicken: 40 minutes

- Cut ingredients into ¾"-1" size pieces.
- Measure ingredients to the amounts listed in the recipe using the measuring cups provided.
- Assemble the unit for use.
- Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables, Eggs.**
- Close the Lid.
- Plug unit into a grounded 120v electrical outlet.
- Press the **Power On Button**. 
- Press the **Menu Button**  to select food type. Press to highlight **Poultry**. 
- Press the **Start Button**. 
- The unit will begin to heat — once the correct temperature is achieved, the cooking timer will start automatically.
- Once the Cooking cycle completes, the Unit will beep.
- Place a round bowl of 4" height/2-3 quarts under the output.
- Press **Mix/Dispense Button**.  The Unit will mix and then automatically reverse direction and dispense the food.
- Rotate the bowl as food dispenses to prevent overspill.
- When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
- If food remains, Close the lid, press the **Dispense**  button, then press **Start**  to finish.
- Once the unit cools down, disassemble the parts and wash them thoroughly.