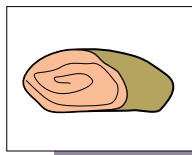


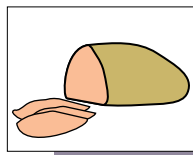
Penn State Pointers ► Gobbling Turkey Alternatives

Processed turkey products are rapidly gaining in popularity for preparing convenient and nutritious, year-round dishes.



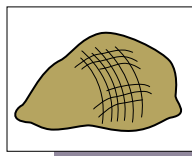
TURKEY ROLL

This product contains both light and dark meat formed into a round or oblong shape that cooks evenly.



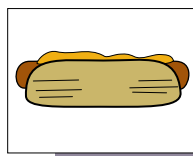
ROAST TURKEY BREAST

Supermarkets use turkey roasts in their delis for slicing. They are all white meat and are football shaped.



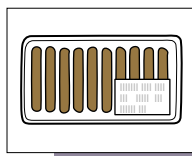
TURKEY HAMS

Made from turkey thigh meat, turkey ham tastes almost identical to pork ham and often is less expensive.



TURKEY FRANKS

Demand for turkey franks is rising. Fat content may be lower than beef franks, depending on the processor.



TURKEY SMOKED SAUSAGE

The flavor and consistency of turkey sausage is nearly identical to pork sausage.

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For Spring/Summer/Fall Time Frame