

The Sunrise Gobbler

Thanksgiving, the Sunrise way — roast turkey and biscuit stuffing on a buttermilk biscuit, with cranberry aioli, fresh cranberry sauce, and a fried egg with a runny yolk.

NOV 1–30, 2026

TICKET TIME 6–8 MIN

CONTAINS: GLUTEN · DAIRY · EGG



The finished sandwich, served closed — every layer in build order, top biscuit on, with a small side of cranberry sauce for dipping.

THE BUILD — PER SANDWICH, IN ORDER

- 1 **Buttermilk biscuit**, split, griddled cut-side in butter until golden.
- 2 **Cranberry aioli** — **generous, BOTH halves**. This is the moisture; do not be shy.
- 3 **Biscuit-stuffing patty, crisped** — 3 oz.
- 4 **Roast turkey slices, gravy-warmed** — 3 oz.
- 5 **Spoon of cranberry sauce** over the turkey — about 1 Tbsp.
- 6 **Fried egg, runny yolk** — non-negotiable.
- 7 **Top biscuit on**. Serve with a small side of cranberry sauce for dipping.

RULE 1 — NO DRY TURKEY

Turkey is held warm in light gravy and can take an optional 1 Tbsp drizzle at the build.

RULE 2 — CRISP THE STUFFING

Press the patty thin on the flat top. Crisp edges are the texture contrast — never skip the press.

RULE 3 — AIOLI IS THE SAUCE

Generous on both halves. It brings the moisture and the acid that cuts the richness.

1 ROAST TURKEY BREAST

- Frozen boneless turkey breast (Restaurant Depot) — thaw 24–48 hrs under refrigeration.
- **Rub:** kosher salt, black pepper, garlic powder, paprika, dried sage + thyme.
- Roast at **325°F to 155°F** internal; rest tented (carryover to 165°F). Slice **1/4-inch** thick.
- **HOLD:** sliced, in a shallow hotel pan with hot light turkey gravy, held at **140°F+**. Quality window **2 hrs** — work in small batches.

2 LIGHT TURKEY GRAVY

- Minor's Turkey Base per label directions, for a thin gravy.
- Add a light roux only if it needs body. This is a glaze / hold, not a ladle-over gravy.
- Optional 1 Tbsp drizzle over the turkey at build.

3 BISCUIT STUFFING — BATCH

- ~8 cups day-old house biscuits, torn bite-size
- 1/2 cup butter · 1 cup diced celery · 1 cup diced yellow onion
- 2 Tbsp fresh sage, chopped · 1 tsp poultry seasoning · black pepper to taste
- 2–2 1/2 cups hot turkey or chicken stock (Knorr base) — enough to moisten, not soak
- Sweat celery / onion in butter; combine everything; spread in a sheet pan; bake **350°F, 25–30 min** until set and edges toast. Cool.
- Portion **3 oz** scoops. **TO ORDER:** press to a 1/2-inch patty, crisp both sides on the flat top in butter / oil, **2–3 min per side**.

4 FRESH CRANBERRY SAUCE — BATCH

Yield ~3 1/2 cups · Refrigerated shelf life 7 days

- 2 lb fresh cranberries
- 1 1/2 cups sugar · 1 cup orange juice · zest of 2 oranges · pinch of salt
- Simmer **12–15 min** until berries pop and sauce thickens; chill (sets further).

5 CRANBERRY AIOLI — BATCH

- 2 cups Hellmann's mayonnaise
- 3/4 cup cranberry sauce (above)
- 1 tsp orange zest · pinch of salt
- Whisk smooth; squeeze bottle.

TEST-BATCH CHECKS — BEFORE SIGN-OFF

- ☐ Salt balance across stuffing + gravy + aioli together — season the stack, not each part alone.
- ☐ Aioli sweetness — should cut richness, not taste like dessert.
- ☐ Patty hold — how long the crisp survives under the heat lamp; egg yolk runny at pass.
- ☐ Plate cost from the stores once yields are measured (turkey ~\$5.59/lb raw at Restaurant Depot).

Sourcing — one Restaurant Depot trip: frozen boneless turkey breast, fresh cranberries (2 lb bags), celery, yellow onions, fresh sage, oranges, Knorr stock base, Minor's Turkey Base, Hellmann's mayo, butter, eggs, and house biscuits. Menu language for the turkey: **“roasted in-house.”**