SAUSAGE AND PANCAKE ON A STICK

MEAL COMPONENT CONTRIBUTION:
1 oz. eq. meat/meat alternate, 1 oz. eq. whole grains
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 Sausage Pancake on a Stick
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Pancake on a Stick, #117	100 breakfast sticks

DIRECTIONS

1. Prepare the Sausage Pancake on a Stick from a frozen state according to directions on the package and/or case.
   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
2. Place the Sausage Pancakes on a Stick heated line for service.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
3. Portion 1 sausage pancake on a stick per serving. Each portion provides 1 oz. eq. meat/meat alternate and 1 oz. eq. whole grains.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	200	Dietary Fiber	3.00 g	Sodium	310.00 mg	Sat. Fat	2.50 g
Carbohydrates	17.00 g	Protein	7.00 g	Total Fat	10.00 g	Trans Fat	0.00 g