

# SAUSAGE & BISCUIT (1 OZ.) (WGR)

**MEAL COMPONENT CONTRIBUTION:**

¼ oz. eq. meat/meat alternate, 1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 biscuit and 1

sausage

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Patty, Fully Cooked, #1061	100 patties , (1/4 oz eq. meat/meat alternate)
Biscuit, WGR, 1 oz. eq., #1231	100 biscuits-1 grain

**DIRECTIONS**

- Prepare the frozen biscuits according to the 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.
- Prepare the frozen sausages according to the 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.
- Cover the biscuits and the sausage, then place in the warmer until ready for service.  
 CCP: Cover and hold for service at 135 degrees F or higher..
- Portion 1 biscuit and 1 sausage per serving. Each portion provides ¼ oz. eq. meat/meat alternate and 1 oz. eq. whole grain.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any assembled leftovers.

**NUTRIENTS PER SERVING**

Calories	170	Dietary Fiber	1.00 g	Sodium	380.00 mg	Sat. Fat	3.50 g
Carbohydrates	14.00 g	Protein	7.00 g	Total Fat	9.00 g	Trans Fat	0.00 g