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