

BISCUIT WITH BACON (2 OZ. EQ.) (WGR)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit and 2

slices of bacon

RECIPE HACCP PROCESS: #2 - Same day service



WHOLE GRAINS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---------------------------------|----------------------------|
| Biscuit, Whole Grain, #1202 | 100 biscuits-2 grain |
| Bacon, Sliced, Precooked, #1050 | 200 slices |

DIRECTIONS

1. Prepare the frozen biscuits according to the package or case directions.
2. Heat the bacon until the desired temperature is reached.
 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.
3. Place the biscuits and bacon on a heated line for service.
 CCP: Cover and hold for service at 135 degrees F or higher
4. Portion one biscuit and two slices of bacon per serving. Each portion provides 2 oz. eq. whole grains.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Prepare Biscuits with Bacon for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 233 | Dietary Fiber | 2.00 g | Sodium | 497.00 mg | Sat. Fat | 3.33 g |
| Carbohydrates | 27.00 g | Protein | 7.33 g | Total Fat | 11.00 g | Trans Fat | 0.00 g |