BAGEL WITH SAUSAGE AND GRAVY

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 bagel RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE: WHOLE GRAINS

INGREDIENT MEASURE (FOR 100 SERVINGS)

Bagel, Breakfast, #1100 100 bagels

DIRECTIONS

- Prepare the breakfast bagels from a frozen state according to directions on the case or package.
 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. Cover the bagels and hold them in the warmer until ready for service. CCP: Cover and hold for service at 135 degrees F or higher.
- Place the bagels on the heated portion of the line for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- 4. Portion 1 bagel per serving. Each portion provides 1 oz. eq. meat/meat alternate and 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

NUTRIENTS PER SERVING

Calories	181	Dietary Fiber	3.00 g	Sodium	335.00 mg	Sat. Fat	3.47 g
Carbohydrates	19.00 g	Protein	9.40 g	Total Fat	7.53 g	Trans Fat	0.00 g