

# SAUSAGE AND BISCUIT (1 OZ. EQ.) (WGR)

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 serving

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



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Biscuit, Whole Grain, #1202	100 biscuits-2 grain
Sausage Patty, Fully Cooked, #1064	100 patties

**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.
- Cover the biscuits and place them in a warmer until ready for service  
 CCP: Cover and hold for service at 135 degrees F or higher.
- 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 sausages and place them in a warmer until ready for service.  
 CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one biscuit with one sausage for a 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 or higher. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Prepare the Sausage and Biscuit for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

**PURCHASING GUIDE**

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.

**MISCELLANEOUS NOTES**

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	300	Dietary Fiber	2.00 g	Sodium	710.00 mg	Sat. Fat	5.00 g
Carbohydrates	27.00 g	Protein	14.00 g	Total Fat	14.00 g	Trans Fat	0.00 g