Source: MRS 2023

SAUSAGE AND BISCUIT (2 0Z.) (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

NGREDIENT	MEASURE (FOR 100 SERVINGS)
-----------	----------------------------

Sausage Patty, Fully Cooked, #1064	100 patties
Biscuit, Whole Grain, #1202	100 biscuits-2 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.
- 2. 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. 3. CCP: Cover and hold for service at 135 degrees F or higher...
- Portion 1 biscuit and 1 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.

NUTRIENTS PER SERVING

Calories	299	Dietary Fiber	2.00 g	Sodium	716.00 mg	Sat. Fat	4.97 g
Carbohydrates	27.00 g	Protein	13.89 g	Total Fat	14.91 g	Trans Fat	0.00 g