

SAUSAGE AND BISCUIT (1 OZ. EQ. WGR)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

$\frac{3}{4}$ 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 $\frac{3}{4}$ 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