

BACON, EGG AND CHEESE BISCUIT (WGR)-MERCH

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit sandwich

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
Egg Pattie, Scrambled, Frozen, #1316	100 patties
Bacon, Sliced, Precooked, #1050	100 slices
Cheese, American Process, Sliced, #1308	100 slices , ½ ounce slices

DIRECTIONS

- Prepare the frozen biscuits according to the package and/or case directions.
Cover the cooked biscuits and hold them in the warmer until ready for assembly.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- Prepare the frozen egg patties according to the package or case directions.
Cover the cooked egg patties and hold them in the warmer until ready for assembly.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- Heat the bacon until the desired temperature is reached.
Cover the bacon and hold it in warmer until ready for assembly.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- ### ASSEMBLY DIRECTIONS

Prepare the biscuits in batches to maintain quality.

 - Split the biscuits in half.
 - Place 24 bottom portions of biscuits on each sheet pan, 4 down and 6 across.
 - Place the egg patties on the biscuit bottoms, then cover the egg with one slice of bacon and top with 1 slice (½ ounce) of cheese.
 - Cover with the top portion of the biscuit.
 - Biscuit sandwiches may also be wrapped in deli paper, waxed paper, or foil sheets.
 - Place each biscuit in a steamtable pans (12" x 20" x 2½") lined with pan liners.

Serve immediately, or cover the pan with lid, foil, or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in the warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 1 biscuit sandwich for serving. Each portion provides 1½ 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.

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NUTRIENTS PER SERVING

Calories	290	Dietary Fiber	2.00 g	Sodium	735.00 mg	Sat. Fat	6.16 g
Carbohydrates	28.23 g	Protein	11.85 g	Total Fat	15.82 g	Trans Fat	0.00 g