

BACON, EGG&CHEESE BISCUIT(WGR)-USDA-BRIGGS

MEAL COMPONENT CONTRIBUTION:

1¼ 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 Patty, Scrambled, Frozen, USDA Foods, #110931	100 patties
Bacon, Sliced, Precooked, #1050	100 slices
Cheese, American, Sliced, USDA Foods, #100018	100 slices , 1/2 ounce slices

DIRECTIONS

- Prepare the frozen biscuits according to the package and/or case directions.
Cover the biscuits and place them in the warmer until time for service.
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 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 one slice (½ ounce) of cheese.
 - Cover with the top portion of the biscuit.
 - Biscuits 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 warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one biscuit sandwich per serving. Each portion provides 1¼ 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 the temperature every 30 minutes. Discard any leftovers.

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PRODUCTION NOTES

- Prepare the biscuits in batches to maintain quality.
- 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	317	Dietary Fiber	2.00 g	Sodium	673.00 mg	Sat. Fat	5.70 g
Carbohydrates	29.00 g	Protein	12.00 g	Total Fat	17.50 g	Trans Fat	0.00 g