

# SMOKED SAUSAGE LINKS



MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate

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

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Links, Pork and Beef, 2 Ounce, #1063	100 links

**DIRECTIONS**

- For best results, thaw the sausage links overnight in the refrigerator the day before service.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Line sheet pans with parchment paper.
- Place a single layer of sausage links on the lined sheet pans.
- Bake the sausage in the oven according to the directions on the package and/or case.  
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Drain the fat from the pan and place sausage links in serving pans.  
 Place the pans of sausage links on the service line or cover them and hold the sausage in a warmer until ready for service.  
 CCP: Hold in warmer at 135 degrees F or higher until ready for service.
- 6 Portion one 2-ounce sausage link per serving. Each portion provides 1 oz. eq. meat/meat alternate.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

**PRODUCTION NOTES**

For best results, thaw the sausage links overnight in the refrigerator the day before service.

**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	200	Dietary Fiber	0.00 g	Sodium	430.00 mg	Sat. Fat	6.00 g
Carbohydrates	0.00 g	Protein	7.00 g	Total Fat	18.00 g	Trans Fat	0.00 g