SAUSAGE & BISCUIT (½ OZ.EQ.) (WGR) MERCH

MEAL COMPONENT CONTRIBUTION:
1/2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit and 1 sausage
RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Biscuit, WGR, 1 oz. eq., #1231	100 biscuits-1 grain
Sausage Patty, Fully Cooked, #1061	100 patties , (1/4 oz eq. meat/meat alternate)

DIRECTIONS

1. 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. 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.
3. 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.
4. Cover the sausage, then place them in the warmer until ready for service.
   CCP: Cover and hold for service at 135 degrees F or higher.
5. Portion one biscuit and one sausage per serving. Each portion provides 1/2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any assembled leftovers.

PRODUCTION NOTES
Prepare the Sausage and Biscuits 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	210	Dietary Fiber	2.00 g	Sodium	440.00 mg	Sat. Fat	7.00 g
Carbohydrates	17.00 g	Protein	5.00 g	Total Fat	14.00 g	Trans Fat	0.00 g