

# BACON, EGG AND CHEESE BISCUIT (WGR)-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, #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 one 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 the biscuit sandwiches immediately, or cover the pan with a 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 one biscuit sandwich for 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 temperature every 30 minutes. Discard any leftovers.

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**PRODUCTION NOTES**

- Prepare the Bacon, Egg, and Cheese Biscuit for just-in-time service.
- Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods or Department of Defense (DoD) products when available.

**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	3065	Dietary Fiber	2.00 g	Sodium	717.00 mg	Sat. Fat	6.49 g
Carbohydrates	28.23 g	Protein	11.85 g	Total Fat	17.00 g	Trans Fat	0.00 g