

SAUSAGE PANCAKE ON A STICK

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 1 oz. eq. whole grains

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

Pancake on a Stick

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Pancake on a Stick, #117	100 breakfast sticks

DIRECTIONS

- Prepare the Sausage Pancake on a Stick from a frozen state according to 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.
- Cover the Sausage Pancakes on a Stick and place them in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Place the Sausage Pancakes on a Stick on the heated portion of the service line.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one sausage pancake on a stick per serving. Each portion provides 1 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 or higher. Check the temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Prepare the Sausage Pancakes on a Stick 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	190	Dietary Fiber	3.00 g	Sodium	310.00 mg	Sat. Fat	2.50 g
Carbohydrates	17.00 g	Protein	7.00 g	Total Fat	10.00 g	Trans Fat	0.00 g