

SAUSAGE PATTY (SMALL)



MEAL COMPONENT CONTRIBUTION:

¼ oz. eq. meat/meat alternate

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

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Patty, Fully Cooked, #1061	100 patties

DIRECTIONS

1. Prepare the sausage patties from a frozen state 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. Place the sausage patties on the heated portion of the service line for service.
3. Portion 1 patty per serving. Each portion provides ¼ oz. eq. meat/meat alternate.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	60	Dietary Fiber	0.00 g	Sodium	210.00 mg	Sat. Fat	1.50 g
Carbohydrates	0.00 g	Protein	5.00 g	Total Fat	4.50 g	Trans Fat	0.00 g