

# SAUSAGE PATTY (LARGE)



MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate

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

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Sausage Patty, Fully Cooked, #1064	100 patties

**DIRECTIONS**

- 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.
- Place the sausage patties on the heated portion of the service line for service.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one patty per serving. Each portion provides ¾ oz. eq. meat/meat alternate.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

- Prepare the Sausage Patty for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Refer to 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	119	Dietary Fiber	0.00 g	Sodium	385.00 mg	Sat. Fat	2.97 g
Carbohydrates	0.00 g	Protein	9.89 g	Total Fat	7.91 g	Trans Fat	0.00 g