## **SAUSAGE PATTY (LARGE)**

## **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.
- 2. Place the sausage patties on the heated portion of the service line for service.
- Portion 1 patty per serving. Each portion provides 1 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	119	Dietary Fiber	0.00 g	Sodium	386.00 mg	Sat. Fat	2.97 g
Carbohydrates	0.00 g	Protein	9.89 g	Total Fat	7.91 g	Trans Fat	0.00 g