

Sausage Biscuit

Servings:	1.00
Serving Size:	0.00
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Complex Food Prep

Sausage Biscuit

Nutrition Information

Calories	291.00	Protein	10.00g
Fat	18.00g	SaturatedFat	8.20g
Trans Fat	0.00g	Cholesterol	26.00mg
Carbohydrates	23.00g	Fiber	3.00g
Sugar	2.00g	Sodium	552.00mg
Iron	1.08mg	Vitamin C	0.00mg
Vitamin A	56.00IU	Calcium	56.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	785880	SAUSAGE PTY STHRN 1.33Z 6- 5 COMM	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

Measurement	DistPart #	Description	Preparation Instructions
1 Each	237390	DOUGH BISCUIT WGRAIN 216-2.1Z RICH	<p>BAKE</p> <p>1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1</p> <p>4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED</p> <p>3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.</p>

Preparation Instructions