

sausage pork cheese Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-41667
School:	Columbia Local k-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISCUIT WGRAIN	1 Each	BAKE 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 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 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.	237390
CHEESE SLCD YEL	1 Slice		334450
SAUSAGE PTY WHL HOG 1.5Z	1 Each	Cook Sausage at 350 for 12-15 min. keep in hot holding 145 or above till ready to use.	568732

Preparation Instructions

Keep cheese in cooler 41 degree or lower till ready to assemble.

Keep sausage and biscuit in holding cabinet till ready to assemble at 141 or higher.

assembly: cut biscuit in half put sausage then cheese and top of biscuit together.

CCP: keep in hot holding at 141 degrees or higher till ready to serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	427.70
Fat	28.90g
SaturatedFat	13.00g
Trans Fat	0.07g
Cholesterol	44.50mg
Sodium	826.20mg
Carbohydrates	24.00g
Fiber	2.60g
Sugar	2.50g
Protein	19.40g
Vitamin A 100.00IU	Vitamin C 0.00mg
Calcium 27.58mg	Iron 2.62mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available