

FARMHOUSE CHOWDER WITH FRESH BAKED BISCUIT

NO IMAGE

Servings:	12.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28844
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY DCD 1/4IN	1/2 Cup		198196
ONION DCD IQF	1/8 Cup		261521
PEPPERS GREEN DCD SWT	1/4 Cup		508632
BUTTER PRINT SLTD GRD AA	1 Fluid Ounce		191205
FLOUR A/P PASTRY	1/4 Cup		260231
DRESSING MIX RNCH	1 Ounce		473308
MILK WHT 2	1 Quart 1/2 Cup (4 1/2 Cup)		504602
HASHBROWN SHRD FRSH	1 Pint		324124
CORN CUT SUPER SWT	1 Pint		851329
SAUSAGE WHL HOG BULK TUBE	1 Pound	Cook and drain	836753
Ham, CKD, Frozen, 97% FF Commodity 100184	1 1/2 Pound	UNSPECIFIED	100184
SPICE THYME LEAF	1 Teaspoon		513814
DOUGH BISC HMSTYL	12 Each		504076

Preparation Instructions

In the steam kettle, saute` onion, celery, green pepper and butter. Mix flour and dressing mix with part of the milk; mix until smooth add with to vegetables with remaining milk. Cook until thick, stirring constantly. Add cooked sausage and ham. Heat to 165 degrees. May need to add more milk if too thick.

Meal Components (SLE)

Amount Per Serving

Meat	0.820
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.048
Legumes	0.000
Starch	0.333

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	477.96
Fat	26.18g
SaturatedFat	12.08g
Trans Fat	0.00g
Cholesterol	47.25mg
Sodium	1387.24mg
Carbohydrates	44.27g
Fiber	1.91g
Sugar	4.50g
Protein	19.07g
Vitamin A 210.62IU	Vitamin C 1.08mg
Calcium 151.01mg	Iron 3.08mg

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

Nutrition - Per 100g

Calories	210.75
Fat	11.54g
SaturatedFat	5.33g
Trans Fat	0.00g
Cholesterol	20.84mg
Sodium	611.67mg
Carbohydrates	19.52g
Fiber	0.84g
Sugar	1.98g
Protein	8.41g
Vitamin A 92.87IU	Vitamin C 0.48mg
Calcium 66.59mg	Iron 1.36mg

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