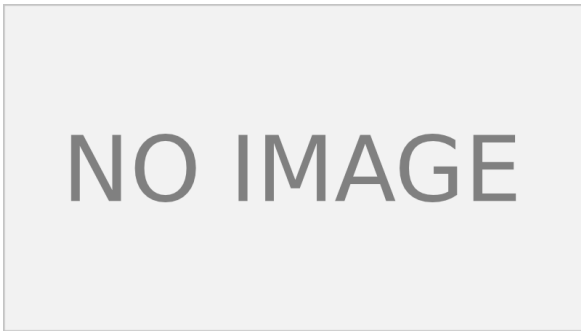


BISCUIT WITH GRAVY MADE WITH LOCALLY GROWN SAUSAGE



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4214
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC HMSTYL	40 Each		504076
GRAVY MIX BISC	1 Pound 8 Ounce (24 Ounce)		281719
Tap Water for Recipes	1 Gallon	UNPREPARED	000001WTR
SAUSAGE WHL HOG BULK TUBE	1 Pound		836753

Preparation Instructions

Cook and crumble sausage until no longer pink and temp reaches 155 degrees. Drain off fat. Prepare gravy mix according to package directions. Add cooked sausage. Bake biscuits according to the manufacturer's directions. When serving, pour 1/2 cup of sausage gravy over one biscuit.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	261.50
Fat	13.80g
SaturatedFat	6.50g
Trans Fat	0.00g
Cholesterol	6.00mg
Sodium	720.00mg
Carbohydrates	29.80g
Fiber	1.00g
Sugar	2.30g
Protein	5.40g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 2.42mg

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

Nutrition - Per 100g

No 100g Conversion Available