# BISCUIT WITH GRAVY MADE WITH LOCALLY GROWN SAUSAGE

## NO IMAGE

Servings:	40.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	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

Alliedit i el el ville			
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		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available