

# 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

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Each

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

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

## Nutrition - Per 100g

No 100g Conversion Available