

Biscuit & Gravy



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8403

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX PEPR DRY	0.02 Ounce	Slowly add 24 ounces dry mix to 1 gallon of hot water (180-200 degrees F). While mixing with a wire whip. Mix until smooth. Cover and let stand 10 minutes.	701450
DOUGH BISC CNTRY STYL	1 Each	PAN FROZEN DOUGH ON LINED OR GREASED PAN. FULL SHEET PAN: INDIVIDUAL: 8X5 CLUSTERED: 9X7 HALF SHEET PAN: INDIVIDUAL: 5X4 CLUSTERED: 7X4 2. BAKE FROM FROZEN OR THAWED STATE UNTIL GOLDEN BROWN. FROM FROZEN: CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 18-23 MINUTES. CONVECTION OVEN: 325 F FOR APPROXIMATELY 15-20 MINUTES. FROM THAWED: REDUCE ABOVE BAKE TIMES BY 3 TO 4 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	609293

Preparation Instructions

No Preparation Instructions available.

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		222.49	
Fat		11.11g	
SaturatedFat		6.06g	
Trans Fat*		0.00g	
Cholesterol		0.00mg	
Sodium		753.86mg	
Carbohydrates		26.33g	
Fiber		1.00g	
Sugar		2.06g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.44mg	Iron	1.44mg

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

Nutrition - Per 100g

No 100g Conversion Available