## **Smoked Sausage on Bun**

# NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52438
School:	Prairie Crossing		

#### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE POLISH CKD 5/	1 Each		260622
BUN HOT DOG WGRAIN WHT 2Z 12-12CT	1 Each		270913

### **Preparation Instructions**

Put sausages in #1 slotted with a solid pan under it.

Heat the sausages in steamer to 165 degrees.

Hold in hot pass thru at 165 degrees or higher until ready to serve.

Pan up the hot dog buns in #2 pans for serving on the line.

#### **Meal Components (SLE)**

Amount Per Serving

7 timodrik i or oorving	
Meat	2.000
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

10mg
94mg

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

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

No 100g Conversion Available