

Sausage Gravy with Biscuit

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52443
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK GRND 75 LEAN	10 Pound		259373
SAUSAGE PURE PORK BULK TUBE	10 Pound		456411
SALT SEA	1/4 Cup		748590
SPICE SAGE GRND	1/4 Cup		513911
SPICE PEPR BLK REG FINE GRIND	1 1/4 Teaspoon		225037
FLOUR HR A/P	2 Quart 1 1/2 Cup (9 1/2 Cup)		227528
1% White Milk	4 1/2 Gallon		13871
SAUCE WORCESTERSHIRE	1/4 Cup		109843
DOUGH BISCUIT WGRAIN	125 Each		237390

Preparation Instructions

Brown ground pork and sausage in steam kettle to 165 degrees.
Drain off the fat. Add salt, sage, and black pepper.
Cook to incorporate into meat for about 5 minutes.
Add flour to meat, stir in, and start adding milk. Simmer until thickened.
Heat to 165 degrees and hold in the pass thru until serving.
Serve 6 fl. oz. of gravy over biscuit.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	1.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		575.19	
Fat		34.20g	
SaturatedFat		13.94g	
Trans Fat*		0.07g	
Cholesterol		72.40mg	
Sodium		913.52mg	
Carbohydrates		55.83g	
Fiber		3.07g	
Sugar		8.85g	
Protein		23.48g	
Vitamin A	5.76IU	Vitamin C	1.15mg
Calcium	64.96mg	Iron	2.50mg

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

Nutrition - Per 100g

No 100g Conversion Available