

# Smoked Sausage on Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	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

<b>Meat</b>	2.000
<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>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		420.00	
<b>Fat</b>		26.00g	
<b>Saturated Fat</b>		9.00g	
<b>Trans Fat</b>		0.50g	
<b>Cholesterol</b>		60.00mg	
<b>Sodium</b>		1060.00mg	
<b>Carbohydrates</b>		26.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		5.00g	
<b>Added Sugar</b>		3.00g	
<b>Protein</b>		17.00g	
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.10mg
<b>Calcium</b>	35.60mg	<b>Iron</b>	2.94mg

## Nutrition - Per 100g

No 100g Conversion Available