

Sausage Gravy with Biscuit-BC



Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52965
School:	Benton Jr -Sr High		

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	9 1/2 Cup		227528
1% White Milk	4 1/2 Gallon	READY_TO_DRINK	13871
SAUCE WORCESTERSHIRE	1/4 Cup		109843

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN EZ SPLIT	125 Each	BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY. BAKING INSTRUCTIONS PANNING FULL SHEET HALF SHEET (graphic) (graphic) 7 X 10 (70 BISCUITS) 5 X 7 (35 BISCUITS) OVEN TEMP. TIME TIME STANDARD 375°F 26-30 M 23-27 M RACK 350°F 19-27 M 17-25 M CONVECTION 325°F 17-21 M 15-19 M ROTATE PAN HALFWAY THROUGH BAKE TIME	631902

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	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 125.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		622.49	
Fat		36.80g	
Saturated Fat		16.44g	
Trans Fat		0.00g	
Cholesterol		70.40mg	
Sodium		942.32mg	
Carbohydrates		59.83g	
Fiber		2.47g	
Sugar		8.85g	
Added Sugar		0.00g	
Protein		23.58g	
Vitamin A	5.76mcg	Vitamin C	1.15mg
Calcium	207.38mg	Iron	2.82mg

Nutrition - Per 100g

No 100g Conversion Available			
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