

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 Pound	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

Amount Per Serving

	Amount
Meat/Meat Alternate	0.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Nutrition - Per 100g

No 100g Conversion Available
