

Biscuit & Sausage Gravy



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-43922

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT BTRMLK EZ SPLT120-2.25Z PILLS	1 Each	BAKE- Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.	120851
GRAVY MIX PEPR DRY	1 Tablespoon	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
PORK CRMBL CKD 45/Z W/TVP 2-5# BURK	2 Ounce	BAKE Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.	461830

Preparation Instructions

Biscuit

BAKE- Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Gravy

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.

Sausage

Standard Prep: Place bacon on sheet pan. Heating time 7-9 minutes for full sheet pan in 350 F convection oven.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
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 Serving

Amount Per Serving	
Calories	809.83
Fat	49.90g
Saturated Fat	20.05g
Trans Fat	0.04g
Cholesterol	72.00mg
Sodium	2959.97mg
Carbohydrates	53.51g
Fiber	11.00g
Total Sugar	11.75g
Added Sugar	5.00g
Protein	40.20g
Vitamin A 400.00mcg	Vitamin C 1.08mg
Calcium 394.62mg	Iron 6.86mg

Nutrition - Per 100g

No 100g Conversion Available