

honey kissed sausage biscuit



Serving Suggestion



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portion size:
1 biscuit

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|--|-------------|-------------|--------------|--------------|--|
| | Measure | Weight | Measure | Weight | |
| Turkey Sausage Patty FC, 1.025 oz. #6132, thawed | 50 ea. | 3 lb. 3 oz. | 100 ea. | 6 lbs. 6 oz. | 1. Preheat oven to 350° F. 2. Place sausage patties on sheet pans and heat for 15-20 minutes until internal temperature reaches 140°F. as measured by meat thermometer. 3. Remove from oven and brush or drizzle 1 tsp. honey on each sausage patty. 4. Split biscuits and place 1 patty in each biscuit. 5. Hold at 140°F. until service. A portion is one biscuit. |
| Honey | 1 c. 1 oz. | | 2 c. 2 oz. | | |
| Biscuits, whole grain, 1.25 oz., baked | 50 ea. | | 100 ea. | | |

• 1 serving provides 1 oz. meat/meat alternate, 1 serving bread grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

| Nutrients Per Serving | | | | | |
|-----------------------|---------|-------------|--------|---------------|------|
| Calories | 190 cal | Trans Fat | 0 g | Carbohydrates | 21 g |
| Fat | 9 g | Cholesterol | 29 mg | Dietary Fiber | 1 g |
| Saturated Fat | 3 g | Sodium | 348 mg | Protein | 9 g |