

# Whitesboro ISD

**Recipe: 000511 Breakfast Sand: Pretzlbun Saus**

Recipe Source: wisd  
 Recipe Group: BREAKFAST

**Recipe HACCP Process: #2 Same Day Service**

Alternate Recipe Name: Sausage Brkfst Sandwich

Number of Portions: 25  
 Size of Portion: EACH

|   |  |  |
|---|--|--|
| 902441 Butter Flavor Spray, Pam 18.19.....<br>902877 Egg Patty, Grilled Round 17.18.....              | 3 (1 second spray)<br>25 Egg Patty             | <p><b>CCP: NO BARE HAND CONTACT:</b> No bare hand contact with ready to eat foods. Must use disposable gloves, tongs, tissue, etc.</p> <p>Spray 2" full size steamtable pan with butter spray.</p> <p>Place egg patties in pan cook in combi oven at 400 F hydro for 5 minutes or until 160 F.</p>   |
| 902756 SAUSAGE, PATTY, Jennie-O 14.15.....  | 25 PIECE                                       | <p>Thaw sausage patties in cooler overnight.</p> <p>Line patties in a single layer on sheet pan sprayed with cooking spray.</p> <p>Bake in Combi oven 5-7 minutes at 400 F hydro, or until internal temperature reaches 165 F.</p> <p><b>PROCESS 2 - CCP:</b> Cook - <b>Critical Limit:</b> Cook to 155-165 ° as stated on recipe</p> <p><b>PROCESS 2 - CCP:</b> Hold - <b>Critical Limit:</b> Hold at 135° or above</p> |
| 902858 Bun, Pretzel Roll 2.2 oz WG 17.18.....<br>903626 Cheese, Amer, slice, red sod/fat LOL 17.18... | 25 Pretzel Roll (2.2 oz ea)<br>13 SLICE, .5 OZ | <p>To assemble: Split pretzel bun. Place 1 egg patty, 1 sausage patty, 1/2 slice cheese on bottom bun. Top with top bun and place on lined sheet pan. Spray with butter spray and bake at 325 F for 2-5 minutes, just until cheese is melted and bun is heated.</p> <p>Place in 1 lb boats on serving line.</p>  |

\*Nutrients are based upon 1 Portion Size (EACH)

|                        |          |               |           |           |           |                    |           |        |                             |
|------------------------|----------|---------------|-----------|-----------|-----------|--------------------|-----------|--------|-----------------------------|
| Calories               | 310 kcal | Cholesterol   | 143.75 mg | Sugars    | 2.89 g    | Calcium            | 113.38 mg | 39.84% | Calories from Total Fat     |
| Total Fat              | 13.72 g  | Sodium        | 264.45 mg | Protein   | 16.04 g   | Iron               | 2.68 mg   | 11.31% | Calories from Saturated Fat |
| Saturated Fat          | 3.90 g   | Carbohydrates | 30.76 g   | Vitamin A | 229.81 IU | Water <sup>1</sup> | 0.00 g    | 0.00%  | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | 0.00 g   | Dietary Fiber | 3.02 g    | Vitamin C | 0.00 mg   | Ash <sup>1</sup>   | 0.00 g    | 39.68% | Calories from Carbohydrates |
|                        |          |               |           |           |           |                    |           | 20.69% | Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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|                                  |          |                   |                          |                         |                               |
|----------------------------------|----------|-------------------|--------------------------|-------------------------|-------------------------------|
| <b>Miscellaneous</b>             |          | <b>Attributes</b> | <b>Allergens Present</b> | <b>Allergens Absent</b> | <b>Allergens Unidentified</b> |
| Meat/Alt.....                    | 1.500 oz |                   |                          |                         | ? - Milk                      |
| Grain.....                       | 2.000 oz |                   |                          |                         | ? - Egg                       |
| Fruit.....                       | cup      |                   |                          |                         | ? - Peanut                    |
| Vegetable.....                   | cup      |                   |                          |                         | ? - Tree Nut                  |
| Milk.....                        | cup      |                   |                          |                         | ? - Fish                      |
| <b>Moisture &amp; Fat Change</b> |          |                   |                          |                         | ? - Shellfish                 |
| Moisture Change.                 | 0%       |                   |                          |                         | ? - Soy                       |
| Fat Change.....                  | 0%       |                   |                          |                         | ? - Wheat                     |
| Type of Fat.....                 |          |                   |                          |                         |                               |

**Production Specification**

| I/R | Ing #  | Ingredient or Sub-Recipe                   | Measure | Measure | Round |
|-----|--------|--|---------|---------|-------|
| I   | 902441 | Butter Flavor Spray, Pam 18.19             |         |         |       |
| I   | 902877 | Egg Patty, Grilled Round 17.18             |         |         |       |
| I   | 902756 | SAUSAGE, PATTY, Jennie-O 14.15             |         |         |       |
| I   | 902858 | Bun, Pretzel Roll 2.2 oz WG 17.18          |         |         |       |
| I   | 903626 | Cheese, Amer, slice, red sod/fat LOL 17.18 |         |         |       |

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