

PUREED SAUSAGE GRAVY and BISCUITS		PORTION SIZE:		1 #16 scoop biscuit, 4 oz ladle gravy	
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Prepared Biscuits	1 each	6 each	12 each	24 each	
Milk, <u>hot</u>	2 Tbsp	¾ cup	1 ½ cups	3 cups	
RESOURCE® ThickenUp®	1 tsp	2 Tbsp	¼ cup	½ cup	
Sausage Gravy, <u>cooked</u>	½ cup	3 cups	1 ½ qt	3 qt	
RESOURCE® ThickenUp®	1 Tbsp	¼ cup + 2 Tbsp	¾ cup	1 ½ cups	

HOW TO PREPARE:

1. Crumble biscuits into bowl of blender or food processor. Add hot milk and puree until smooth in texture.
2. Add first amount of **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
3. Pour into a pan coated with non-stick cooking spray.
4. Puree sausage gravy in blender or food processor until smooth in texture.
5. Add second amount of **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
6. Pour into a separate pan coated with non-stick cooking spray.
7. Cover pans of biscuits and sausage gravy tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
8. To serve: Portion one #16 scoop (about ¼ cup) pureed biscuit into bowl; spread and flatten with back of scoop. Top with a 4 oz ladle pureed sausage gravy.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.