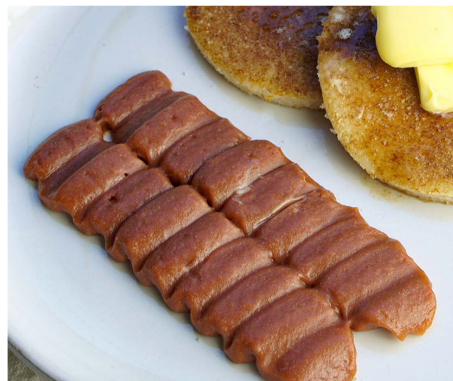
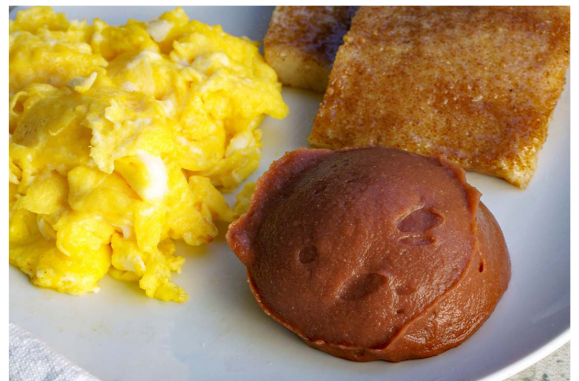


Purée Sausage Patty



Purée Bacon Strips



Purée Bacon Scoop

Ingredients	Purée Sausage 10 servings #16 scoop	Purée Bacon 10 servings #16 scoop
Rubicon Purée Mix Sausage Mix or Bacon Mix	1 ¼ cups	2 cups
Tap water	2 ½ cups	2 ½ cups

### Sausage & Bacon Scoop Preparation

1. Pour tap water into stove top pan and whisk in sausage or bacon mix.
2. Heat to 165-180°F while continuously whisking.
3. Place into a steam table pan and hold on the serving line according to state regulations.
4. Serve using a #16 scoop for a 2 oz. portion. Flatten scoop to create a sausage patty.

### Shaped Bacon Strips Preparation

Follow steps 1-3 above.

5. Using a #16 scoop, fill piping tool chamber with bacon mix.
6. Pipe 4-inch bacon strips by pushing lightly on the stainless-steel rod.



Bacon Strip Piping Tool

### Notes

- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.
- Bacon piping tool is dishwasher safe



Nutrition Facts	Purée Sausage Mix Dry mix only	Purée Bacon Mix Dry mix only
<b>Serving Size</b>	12g	20g
<b>Calories</b>	45	70
<b>Total Fat</b>	1g	2g
Saturated Fat	0g	0g
Trans Fat	0g	0g
<b>Cholesterol</b>	0g	0mg
<b>Potassium</b>	0g	10mg
<b>Sodium</b>	175mg	180mg
<b>Total Carbohydrates</b>	5g	10g
Dietary Fiber	1g	0g
Sugars	0g	1g
Added sugars	0g	1g
<b>Protein</b>	4g	4g