

The Rubicon Purée Bacon Mix can be used in 2 ways - as a complete product, just add water and heat or try using it as a bacon flavoring to your purée sausage for a fatty mouthfeel, higher protein and enhanced flavor!

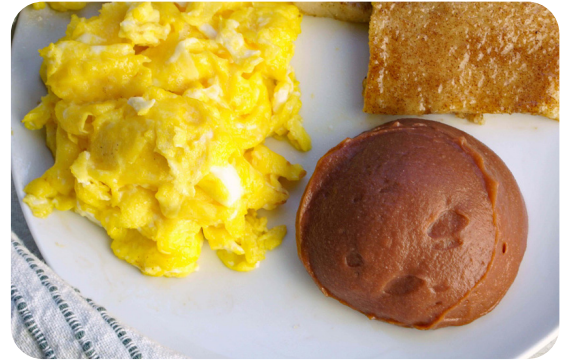
### Purée Bacon

Complete mix, just add water

Ingredients	10 servings #16 scoop
Purée Bacon Mix	2 cups (200g)
Tap water	2 ½ cups

#### Bacon Complete Mix Preparation

1. Pour tap water into stove top pan and whisk in purée bacon mix.
2. Heat to 165-180°F while continuously stirring.
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.



*Purée Bacon Scoop*

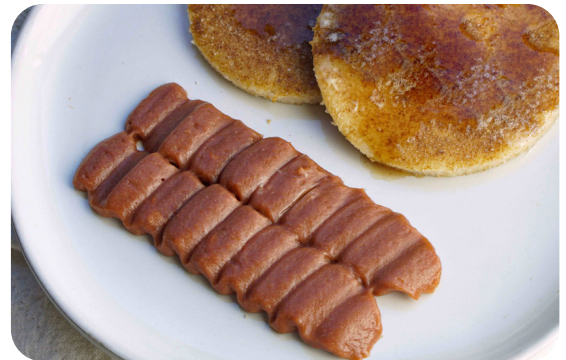
### Purée Bacon Flavored Sausage

7g of protein in 2 oz. serving

Ingredients	10 servings #16 scoop
Purée Bacon Mix	2 cups (200g)
Cooked Ground Sausage	10 oz. (280g)
Tap water	2 cups

#### Bacon Flavored Sausage Preparation

1. Place cooked ground sausage into food processor.
2. Add tap water and bacon mix. Puree until smooth.
3. Place mixture in a stove top pan and heat on medium while stirring to a minimum 165°F temp.
4. Transfer to steam table pan and place on serving line.
5. Serve using a #16 scoop for a 2 oz. portion.



*Purée Bacon Strips*

•Contact us for more information on shaping techniques for purée bacon!

### Alexa Hockemeyer

Training & Culinary Support

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Nutrition Facts	Purée Bacon	Purée Bacon Flavored Sausage
<b>Serving Size</b>	#16 scoop (20g)	#16 scoop (80g)
<b>Calories</b>	70	176
<b>Total Fat</b>	2g	12g
Saturated Fat	0g	4g
Trans Fat	0g	0g
<b>Cholesterol</b>	0g	20mg
<b>Sodium</b>	180mg	370mg
<b>Total Carbohydrates</b>	10g	9g
Dietary Fiber	0g	0g
Sugars	1g	1g
<b>Protein</b>	4g	7g