

## Florentine Biscuits and Gravy

Serve an all-inclusive breakfast with just one simple dish.

Yield: 8 lbs, 9 oz  
Serves: 50  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Olive oil	8	fl oz	1 cup
Perfect Eggs Mix, prepared	75	oz	9-1/2 cups
Turkey, breast fillet, skinless, cooked, sliced	25	oz	9-1/2 cups
Spinach, fresh, baby, sautéed	50	oz	50 slices
Biscuits, plain or buttermilk, baked, warm, sliced in half	56	oz	25 each
Chef-Mate® Country Sausage Gravy, hot	50	oz	6-1/4 cups

### Preparation Steps

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once oil is hot, add 1-1/2 oz of Perfect Eggs Mix. Scramble eggs until they are almost cooked.
2. Add 1 slice of turkey and 1/4 cup of spinach to the sauté pan and continue to cook until the eggs are fully cooked and the turkey and spinach are hot.
3. Place a slice of hot turkey on a half of a biscuit. Top with spinach and 1 oz of Chef-Mate Country Sausage Gravy.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	240
Energy (Kj)	1023
Fats, total (g)	13.8
Fats, saturated (g)	2.81
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	14.74
Sodium (mg)	485
Carbohydrate, total (g)	16.6
Fiber, total dietary (g)	1.05
Sugars, total (g)	2
Protein (g)	10.3
Vitamin A (µg_RAE)	141
Vitamin C (mg)	8.12
Calcium (mg)	83
Iron (mg)	2.4

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

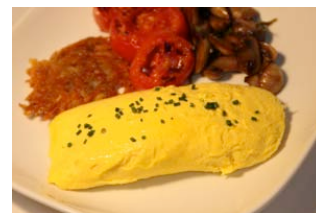
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## Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70  
Serves: 25  
Prep time: 2 minutes  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

### Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (Kj)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

### Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

# FLORENTINE BISCUITS AND GRAVY

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 can Chef-Mate® Country Sausage Gravy

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- € ☐ 6 lbs local seasonal spinach
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*

*\*Kale, tomatoes, various mushrooms, onions, jalapeño peppers, bell peppers, olives, potatoes, broccoli, cauliflower, carrots, asparagus, beans, sundried tomatoes, zucchini, chopped herbs and squash can all be added to increase guest customization.*

### > Frozen

- € ☐ 1 case 2-1/4 oz biscuits

### > Protein

- € ☐ 1 1/2 lbs turkey breast\*\*

*\*\*Bacon, sausage, ham or chicken can all be added to increase guest customization.*

### > Refrigerated

- € ☐ 2 qt liquid eggs
- € ☐ 1 tub Minor's® Culinary Cream

# FLORENTINE BISCUITS AND GRAVY

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- € ☐ Secure 25 whole biscuits
- € ☐ Prepare Perfect Eggs Mix recipe (divide into 2 variations using flavor concentrates)
- € ☐ Clean, cut and sauté 6 lbs local seasonal spinach\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Slice 3 lbs turkey for biscuit station
- € ☐ Fill 8 oz squirt bottles with oil (3)

*\*Certain mix-ins may require slightly different preparations depending on the item.*

### > Day of Service

- € ☐ Slice biscuits in half
- € ☐ Heat Chef-Mate® Country Sausage Gravy

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for biscuits with extra linen on top to keep them fresh
- € ☐ Tongs for biscuits
- € ☐ Heatproof spatula (2)
- € ☐ Container for holding eggs cold (2)
- € ☐ 2 oz ladle for eggs (2)
- € ☐ Containers for holding meat and vegetables cold (7)
- € ☐ Tongs or tablespoon scoops for meat and vegetables (7)
- € ☐ Hot bain-marie or soup kettle for keeping gravy hot
- € ☐ 1 oz ladle for gravy
- € ☐ Spoon for adding egg/vegetable mix to biscuit

## Ranchers Biscuits and Gravy

Take traditional biscuits and gravy up a notch by adding tasty vegetables and eggs.

Yield: 15 lbs, 10 oz  
Serves: 50  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Olive oil	8	fl oz	1 cup
Perfect Eggs Mix, prepared	75	oz	9-1/2 cups
Onions, julienned, sautéed	25	oz	1-1/2 qt
Red bell pepper, julienned, sautéed	25	oz	1-1/2 qt
Bacon, cooked, cut in half, warm	6.25	oz	25 slices
Biscuits, plain or buttermilk, baked, warm, split	56	oz	25 each
<i>Chef-Mate</i> ® Country Sausage Gravy, hot	50	oz	6-1/4 cups

### Preparation Steps

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once oil is hot, add 1-1/2 oz of Perfect Eggs Mix. Scramble eggs until they are almost cooked.
2. Add 2 Tbsp onions and 2 Tbsp peppers to the sauté pan and continue to cook until the eggs are fully cooked and the vegetables are hot.
3. Place a slice of hot bacon on a half of a biscuit. Top with egg and vegetable mix and 1 oz of *Chef-Mate* Country Sausage Gravy.

### Nutrition

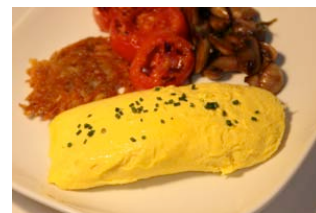
Nutritional analysis per serving	
Energy (Kcal)	244
Energy (Kj)	1038
Fats, total (g)	15.3
Fats, saturated (g)	3.52
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	8.4
Sodium (mg)	459
Carbohydrate, total (g)	18
Fiber, total dietary (g)	0.91
Sugars, total (g)	3.09
Protein (g)	6.78
Vitamin A (µg_RAE)	30.6
Vitamin C (mg)	28
Calcium (mg)	43.6
Iron (mg)	1.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70  
Serves: 25  
Prep time: 2 minutes  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

### Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (Kj)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

### Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

# RANCHERS BISCUITS AND GRAVY

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 can Chef-Mate® Country Sausage Gravy

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- € ☐ 3 lbs local seasonal onions
- € ☐ 4 lbs local seasonal bell peppers
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*

*\*Spinach, kale, tomatoes, various mushrooms, jalapeño peppers, olives, potatoes, broccoli, cauliflower, carrots, asparagus, beans, sundried tomatoes, zucchini, chopped herbs and squash can all be added to increase guest customization.*

### > Frozen

- ☐ 1 case 2-1/4 oz biscuits

### > Protein

- € ☐ 3-1/2 lbs bacon\*\*

*\*\*Sausage, ham, turkey or chicken can all be added to increase guest customization.*

### > Refrigerated

- € ☐ 2 qt liquid eggs
- € ☐ 1 tub Minor's® Culinary Cream

# RANCHERS BISCUITS AND GRAVY

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- € ☐ Secure 25 biscuits
- € ☐ Prepare Perfect Eggs Mix recipe (divide into 2 variations using flavor concentrates)
- € ☐ Clean, cut and sauté 3 lbs local seasonal onions\*
- € ☐ Clean, cut and sauté 4 lbs local seasonal bell peppers\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Cook and chop 3 lbs bacon for biscuit station
- € ☐ Fill 8 oz squirt bottles with oil (3)

*\*Certain mix-ins may require slightly different preparations depending on the item.*

### > Day of Service

- € ☐ Slice biscuits in half
- € ☐ Heat Chef-Mate® Country Sausage Gravy

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for biscuits with extra linen on top to keep them fresh
- € ☐ Tongs for biscuits
- € ☐ Heatproof spatula (2)
- € ☐ Container for holding eggs cold (2)
- € ☐ 2 oz ladle for eggs (2)
- € ☐ Containers for holding meat and vegetables cold (7)
- € ☐ Tongs or tablespoon scoops for meat and vegetables (7)
- € ☐ Hot bain-marie or soup kettle for keeping gravy hot
- € ☐ 1 oz ladle for gravy
- € ☐ Spoon for adding egg/vegetable mix to biscuit



## Wild Mushroom Biscuits and Gravy

These biscuits and gravy take a turn from the traditional with fresh, sautéed vegetables and eggs.

Yield: 14 lbs, 13 oz  
Serves: 50  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Olive oil	8	fl oz	1 cup
Perfect Eggs Mix, prepared	75	oz	9-1/2 cups
Mushrooms, wild, sliced, sautéed	25	oz	1-1/2 qt
Zucchini, diced, sautéed	25	oz	1-1/2 qt
Biscuits, plain or buttermilk, baked, warm, split in half	56	oz	25 each
<i>Chef-Mate</i> ® Country Sausage Gravy	50	oz	6-1/4 cups

### Preparation Steps

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once oil is hot, add 1-1/2 oz of Perfect Eggs Mix. Scramble eggs until they are almost cooked.
2. Add 2 Tbsp mushrooms and 2 Tbsp zucchini to the sauté pan and continue to cook until the eggs are fully cooked and the vegetables are hot.
3. Top biscuit with egg and vegetable mix and 1 oz of *Chef-Mate* Country Sausage Gravy.

### Nutrition

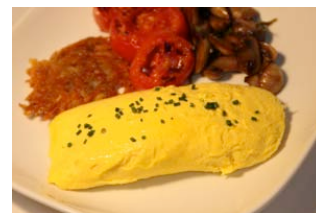
Nutritional analysis per serving	
Energy (Kcal)	223
Energy (Kj)	952
Fats, total (g)	13.7
Fats, saturated (g)	2.8
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	5.9
Sodium (mg)	431
Carbohydrate, total (g)	16.5
Fiber, total dietary (g)	0.73
Sugars, total (g)	2.4
Protein (g)	6.7
Vitamin A (µg_RAE)	9.34
Vitamin C (mg)	2.9
Calcium (mg)	42
Iron (mg)	1.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70  
Serves: 25  
Prep time: 2 minutes  
Cook time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

### Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (Kj)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

### Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

# WILD MUSHROOM BISCUITS AND GRAVY

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 can Chef-Mate® Country Sausage Gravy
- € ☐ 1 can Chef-Mate Basic Cheddar Country Sausage Gravy
- € ☐ 4-1/2 lbs cornmeal
- € ☐ 1 qt fat-free mayonnaise

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- € ☐ 6 lbs local seasonal wild mushrooms
- € ☐ 3 lbs local seasonal kale
- € ☐ 3 lbs local seasonal tomatoes\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*
- € ☐ 3 lbs local seasonal produce\*

*\*Spinach, onions, jalapeño peppers, bell peppers, olives, potatoes, broccoli, cauliflower, carrots, asparagus, beans, sundried tomatoes, chopped herbs and squash can all be added to increase guest customization.*

### > Frozen

- ☐ 1 case 2-1/4 oz biscuits

### > Protein

- € ☐ 3-1/2 lbs meat\*\*

*\*\*Bacon, sausage, ham, turkey or chicken can all be added to increase guest customization.*

### > Dairy

- € ☐ 1 pt fat-free sour cream

### > Refrigerated

- € ☐ 3 qt liquid eggs
- € ☐ 1 tub Minor's® Culinary Cream
- € ☐ 3 tubs Minor's Flavor Concentrate
- € ☐ 1 tub Minor's Roasted Garlic Flavor Concentrate
- € ☐ 1 tub Minor's Natural Gluten Free Vegetable Base

# WILD MUSHROOM BISCUITS AND GRAVY

## PREP GUIDE

**Serves: 50**

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

### > Day Before Service

- € ☐ Secure 25 biscuits
- € ☐ Prepare Perfect Eggs Mix recipe (divide into 2 variations using flavor concentrates)
- € ☐ Make Vegetable Crema recipe and place in squirt bottles
- € ☐ Prepare Jalapeño Crema recipe and place in squirt bottles
- € ☐ Clean, cut and sauté 6 lbs local seasonal wild mushrooms\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal zucchini\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce\*
- € ☐ Prepare 3 lbs meat for biscuit station (optional)
- € ☐ Fill 8 oz squirt bottles with oil (3)

*\*Certain mix-ins may require slightly different preparations depending on the item.*

### > Day of Service

- € ☐ Slice biscuits in half
- € ☐ Heat Chef-Mate® Country Sausage Gravy

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for biscuits with extra linen on top to keep them fresh
- € ☐ Tongs for biscuits
- € ☐ Heatproof spatula (2)
- € ☐ Container for holding eggs cold (3)
- € ☐ 2 oz ladle for eggs (3)
- € ☐ Containers for holding meat and vegetables cold (7)
- € ☐ Tongs or tablespoon scoops for meat and vegetables (7)
- € ☐ Hot bain-marie or soup kettle for keeping gravy hot
- € ☐ 1 oz ladle for gravy
- € ☐ Spoon for adding egg/vegetable mix to biscuit