

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