



**ITEM:** Shepherd's Pride Biscuit Sandwich  
**CATEGORY:** Breakfast  
**KEYS TO QUALITY:** Warm Biscuit  
**SERVES:** 20



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
<b>Biscuit, Buttermilk, 3"</b> <b>Savory Lamb Sausage Patties, 3 oz.</b> (See sausage recipe on page 2) <b>Butter, Apple Maple, (Local Purchase)</b> <b>Egg, Whole</b>		20 ea. 20 ea. 20 ea.	20 oz.	<ol style="list-style-type: none"> <li>1. Heat 1 teaspoon oil in a large skillet over medium-high heat. Working in batches, cook lamb sausage patties, 4 minutes per side for medium done. Cook remaining patties, adding more oil if necessary and reducing heat if pan gets too hot. Reserve hot until use.</li> <li>2. Pan fry egg individually, cook over medium or to desired temperature.</li> <li>3. Heat biscuits to warm and split.</li> <li>4. Evenly spread 1 oz. of Apple Maple butter on both biscuit halves.</li> <li>5. Place sausage patty on biscuit and top with fried egg and another biscuit half.</li> <li>6. Serve hot.</li> </ol>



**ITEM:** Savory Lamb Sausage Patties, 3 oz.  
**CATEGORY:** Breakfast  
**SERVES:** 20



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
<b>Mountain States Lamb, Coarse Grind</b> <b>Garlic, Minced</b> <b>Rosemary, Fresh, Finely Chopped</b> <b>Fennel, Seeds, Toasted, Finely Chopped</b> <b>Cheese, Feta, Crumbled</b> <b>Oil, Olive, Extra Virgin</b> <b>Salt, Kosher</b> <b>Pepper, Black Freshly Ground</b>	<b>4 lb.</b>		<b>4 tbsp.</b> <b>2 tbsp.</b> <b>4 tsp.</b> <b>1 cp.</b> <b>4 tbsp. +</b> <b>AN</b> <b>1 tbsp.</b> <b>1 tsp.</b>	<ol style="list-style-type: none"> <li><b>1. Place lamb, garlic, rosemary, fennel seeds, feta and 4 tablespoons oil in a large bowl. Add 2 tablespoon salt, and season with pepper. Gently but thoroughly mix.</b></li> <li><b>2. To check seasoning, heat a little oil in a small skillet over medium-high heat. Cook a small patty 4 minutes per side for medium.</b></li> <li><b>3. Form into 3<sup>2</sup>/<sub>3</sub> oz. patties (about 20); do not overwork or sausage will be tough. Layer patties on a tray. Wrap well in plastic wrap; refrigerate at least 30 minutes and up to 2 days.</b></li> </ol>