

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Buttermilk Biscuit Mix	2½ lb	5 lb
Breakfast Sausage, raw	10 cups (4 lb)	20 cups (8 lb)
Onion, diced	2 cups (10 oz)	4 cups (20 oz)
Red Pepper, diced	2 cups (10 oz)	4 cups (20 oz)
Milk	1½ qts (3 lb)	3 qts (6 lb)
Eggs	16 (28 oz)	3 lb 8 oz
Cubed Hash Brown Potatoes, frozen	14⅓ cups (4 lb)	8 lb
Sharp Cheddar Cheese, shredded	8 cups (2 lb)	16 cups (4 lb)
Garlic Powder	1½ tsp	1 Tbsp
Black Pepper	1½ tsp	1 Tbsp

1. Cook sausage, onion, and red pepper until lightly browned. Drain and set aside.
2. Use a mixer with paddle attachment.
3. Blend milk and eggs on low speed* for 30 seconds.
4. Add Buttermilk Biscuit Mix into mixing bowl.
5. Blend on low speed* for 30 more seconds.
6. Add sausage mixture, hash browns, shredded cheese, garlic powder, and pepper.
7. Blend on low speed* for 1 more minute.
8. Scale into greased pan.
9. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Full hotel pan	8 lb 8 oz	375°F 22 - 27 minutes	425°F 25 - 30 minutes	4
Half hotel pan	4 lb 4 oz	375°F 22 - 27 minutes	425°F 25 - 30 minutes	8

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Baking time may vary depending on the oven and oven load.