

**BAKED ITALIAN SAUSAGE (HOT OR SWEET)**

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
201 cal	1 g	12 g	16 g	48 mg	573 mg	15 mg

**Ingredient**

SAUSAGE,ITALIAN,SWEET,RAW  
WATER

**Weight**

18-3/4 lbs  
1 lbs

**Measure**

2 cup

**Issue**

**Method**

- 1 Place Italian sausage links in single layers on sheet pans. Pierce each sausage.
- 2 Pour 1 cup hot water over sausages in each pan. Cover; bake in 400 F. oven 20 minutes.
- 3 Remove cover; bake 15 minutes or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.