

## Breakfast Biscuits

I could have given you several different cookie recipes or maybe a new way to prepare a ham dinner for the holidays. But, I felt let's try a new idea that will work for you at home and for several food service accounts that can prepare these as a "grab n go" item. Also, you can prepare these year round and not just limit yourself to the holiday season.



The great thing about these Breakfast Biscuits is that you can turn them into a lunch item as well. They are real simple to prepare. Just substitute the ingredients with pizza sauce, cheese & pepperoni. Or, use ham & cheese, anything you wish to stuff them with.

6-1.5oz. biscuits (already in raw dough form)  
6 oz of liquid egg  
3 slices of ham, bacon or sausage (chopped into small pieces)  
3 oz of shredded cheddar cheese  
2 tsp of parsley flakes

Take your biscuits and place them in baking cups. Form a pocket at the bottom and center of the biscuit dough. Pour 1oz. of egg into the center of the biscuit, add some meat and cheese. Bake at 375 degrees for 20-25 minutes depending on your oven. Make sure the egg cooks through. The biscuit dough will climb the wall of the baking cup in the pan. Let stand and garnish with parsley flakes. You may refrigerate and reheat for the next morning as a breakfast item for your holiday guests. They are excellent when hot out of the oven. Enjoy!