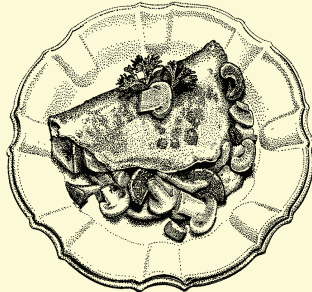


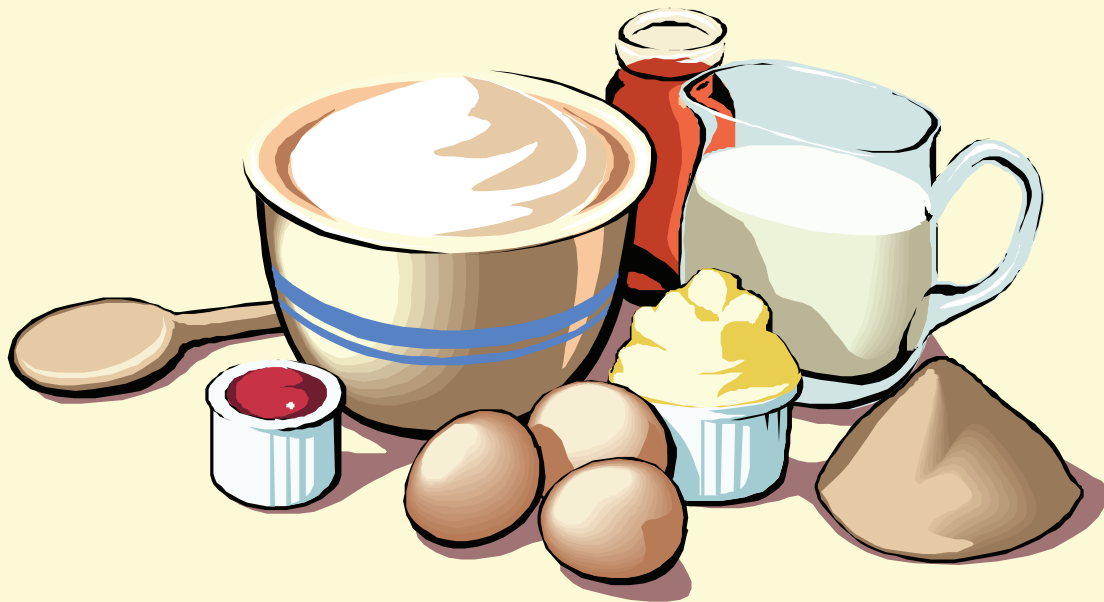
Brilliant Breakfast



Recipes



for the
Sweetheart Couples Class



Home and Sunday school

BREAKFAST FOODS

<i>Amish Breakfast Casserole</i>	05
<i>Apple Cinnamon Coffee Cake</i>	05
<i>Apple Crumble</i>	07
<i>Baked Pecan French Toast</i>	06
<i>Baked Scrambled Eggs</i>	07
<i>Blueberry & Cream Cheese Strata</i>	08
<i>Breakfast Egg Pizza</i>	09
<i>Breakfast Enchiladas</i>	10
<i>Breakfast Fruit Bowl</i>	11
<i>Cereal Bars</i>	11
<i>Camper's Breakfast Hash</i>	12
<i>Cheesy Hash Browns</i>	12
<i>Christmas Breakfast Casserole</i>	13
<i>Coconut Pound Cake</i>	14
<i>Coffee Crumb Cake</i>	15
<i>Crockpot Sausage and Egg Casserole</i>	16
<i>Do-Ahead Egg & Sausage Bake</i>	13
<i>Easy Breakfast Casserole</i>	16
<i>French Toast Bake</i>	17
<i>French Toast</i>	17
<i>Ham and Cheese Egg Loaf</i>	18
<i>Ham and Potato Casserole</i>	08
<i>Hashbrown Casserole</i>	15
<i>Hashbrown Pizza</i>	19
<i>Hearty Breakfast Bake</i>	21
<i>Hot Fruit Casserole</i>	20
<i>Hot Sausage Balls</i>	18
<i>Lemon Herb Chicken Ring</i>	23
<i>Mini Ham Puffs</i>	22
<i>Mrs. Nash's Sausage Hash Brown Bake</i>	20
<i>Mrs. Nash's Smoked Sausage Pockets</i>	25
<i>Peach French Toast</i>	24
<i>Rachael's Breakfast Casserole</i>	26
<i>Sausage Blankets with Cheese</i>	25
<i>Sausage Twirls</i>	27
<i>Speedy Egg & Cheese Stack</i>	27
<i>Strawberry Bread</i>	28
<i>Sunrise Squares</i>	29
<i>Sweet Potato Hash</i>	24
<i>Taco Mac & Cheese</i>	30

Amish Breakfast Casserole

Ingredients:

1 lb. bacon, diced
6 eggs, lightly beaten
4 cups frozen hash browns
2 cup cheddar cheese
12 oz. cottage cheese
1-1/4 cups shredded swiss cheese

Instructions:

Cook bacon.
Combine remaining ingredients. Stir in bacon.
Bake in a 9x13 pan at 350 degrees for 35-40 minutes.

* * * * *

Apple Cinnamon Coffee Cake

Ingredients:

1-1/2 cups chopped, peeled apples
12 oz. can refrigerated cinnamon roll dough with icing
2 tablespoons butter, melted
1/3 cup brown sugar
2 tablespoons corn syrup

Instructions:

Preheat oven to 350 degrees.
Grease 9 inch pie plate with solid shortening and spread 1 cup of the chopped apples in the pan. Set aside.
Separate dough into 8 rolls. Cut each into 4 pieces and place in a large bowl. Add remaining 1/2 cup of apples.
In a small bowl, combine margarine, brown sugar and corn syrup and mix well. Add brown sugar mixture to dough mixture and toss gently to coat. Spoon over apples in pan.
Bake at 350 degrees for 28-38 minutes or until deep golden brown. Cool 5 minutes, then turn out onto serving plate.
Remove lid from icing container and microwave on high for 10-15 seconds or until smooth. Drizzle over warm coffee cake and serve warm.

* * * * *

Baked Pecan French Toast

Ingredients:

4 large eggs
1 cup milk
1/4 cup sugar
1/4 teaspoon ground nutmeg or cinnamon
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
2 tablespoons melted butter
Cooking spray or melted butter
Maple syrup

Instructions:

Place eggs, milk, sugar, nutmeg or cinnamon and vanilla in a medium mixing bowl and whisk to combine.

Mist the bottom of a 12 x 8 inch glass casserole dish with oil spray or brush with melted butter.

Place the bread slices in a single layer in the pan.

Pour egg mixture over the bread evenly.

Turn bread slices once.

Cover the pan with plastic wrap and refrigerate overnight.

The next morning, preheat oven to 425 degrees.

Remove pan from refrigerator and remove wrap.

Sprinkle the bread with pecans and drizzle with melted butter.

Bake for 20-25 minutes or until bread is puffed up and pecans are deep brown but not burned.

Serve warm with maple syrup.

Instead of a cup of milk, can use 2/3 cup orange juice and 1/3 cup of milk.

You can vary this further by adding a little grated orange zest with pecans before baking.

* * * * *

Apple Crumble

Ingredients:

1 cup flour
3/4 cup packed brown sugar
1/2 cup oatmeal
1/4 cup butter (room temperature)
1 can apple pie filling (peaches or pears can be substituted)
Cinnamon

Instructions:

Make a crumble mix of dry ingredients by cutting in butter.
Put half of mixture in a pan.
Add pie filling and top with remaining mixture.
Sprinkle with cinnamon.
Bake at 350 degrees for 35 minutes.
Can be served warm or cold.

* * * * *

Baked Scrambled Eggs

Ingredients:

1/2 lb. bacon, browned and crumbled
6 slices of white bread, cubed
2 cups milk
6 eggs, well beaten
1 cup (or more) shredded cheddar cheese

Instructions:

Mix all ingredients together.
Pour into a buttered casserole dish.
Set in refrigerator overnight.
Bake at 425 degrees for about 45 minutes.

* * * * *

Blueberry & Cream Cheese Strata

Ingredients:

16 oz. loaf white bread: crusts removed, cubed and divided
2 cups frozen blueberries, divided
3 oz. package cream cheese cut into 1/4 inch cubes
4 eggs
1/3 cup sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon nutmeg

Instructions:

Place half of the bread in a greased 8 x 8 baking pan; top with half of the blueberries.
Top with cream cheese, remaining bread and remaining blueberries; set aside.

Beat eggs, milk, sugar, vanilla, salt and nutmeg with an electric mixer on medium speed until blended. Pour over mixture
and refrigerate 20 minutes to overnight.
Bake uncovered at 325 degrees for one hour.

* * * * *

Ham & Potato Casserole

Ingredients:

2 lb bag frozen shredded hashbrowns
2 (10-3/4 oz) cans cream potato soup
2 cups sour cream
2 cups shredded cheddar cheese
2 cups cooked ham, cubed

Instructions:

Combine hashbrowns, soup, sour cream, 1-1/2 cups cheese and ham in large mixing bowl.
Pour into greased 13x9 baking pan.
Top with remaining cheese.
Bake at 350 degrees for 25 - 30 minutes.
Serves 8-10. Enjoy!!!!!!

* * * * *

Breakfast Egg Pizza

Ingredients:

1 lb. bulk sausage
1/2 cup thinly sliced onion
1/2 cup thinly sliced red or green bell pepper
1 package refrigerated crescent rolls
1 cup thinly sliced baked potatoes (or hashbrowns)
1 cup shredded sharp cheddar cheese
7 large eggs
Salt and freshly ground pepper
Salsa for serving

Instructions:

Brown sausage over medium heat, drain (Saving some grease).
Add onion and pepper to remaining grease, sauté until tender.
Roll out crescent dough in the bottom of a 10-inch pie plate, making sure the dough comes up the sides.
Top with half the sausage, followed by half the peppers, half the onions, and half the potatoes.
Top with half the cheese. Make another layer the same.
Cover and refrigerate overnight.
The next day allow the pie plate to come to room temperature.
Preheat oven to 350 degrees.
In a mixing bowl, beat the eggs until frothy and season to taste with salt and pepper.
Pour eggs into pie plate.
Bake until eggs are set. About 30 minutes.
Serve with salsa.

* * * * *

Breakfast Enchiladas

Ingredients:

Enchiladas:

12 oz. ground ham
2 cups grated cheddar cheese
1/2 cup sliced green onion, with tops
4.5 oz. chopped green chilies, drained
1 fresh jalapeno, finely chopped, optional
8 flour tortillas
Cornmeal

Egg Topping:

6 eggs, slightly beaten
2 cups, half & half
1 tablespoon flour
1/4 teaspoon garlic powder
Tabasco sauce
2 cups grated cheddar cheese, for topping

Instructions:

Enchiladas-----Mix together ham, cheese, onions, green chilies and jalapenos.
Put scant 1/3 cup mixture in each tortilla and roll.
Place in a greased and cornmeal dusted 9x13x2 baking dish.

Egg Topping-----Combine eggs, half & half, flour, garlic powder and Tabasco sauce.
Pour over enchiladas.
Cover and refrigerate overnight.
Remove from refrigerator about 30 minutes before baking.
Sprinkle with remaining grated cheese on top.
Bake covered at 350 degrees for 30 minutes, then uncovered for 25 to 30 minutes.

* * * * *

Breakfast Fruit Bowl

Ingredients:

1 can (420g) Peaches, juice reserved
1 can (420g) Pineapple chunks, juice reserved
1 can (420g) quartered Pears, juice reserved
1 can (420g) Grapefruit sections, juice discarded
1 can mandarin segments, juice discarded
20 maraschino cherries, quartered
2 cups reserved juices (plus water if needed)
2 tablespoons cornflour
1/4 cup sugar

Instructions:

Cut peach slices and grapefruit segments in half, place in bowl.
Add pineapple chunks, quartered pears, and mandarins.
Add cherries and toss.
Stir reserved juices, cornflour, and sugar in saucepan.
Heat and stir until it boils and thickens.
Cool.
Stir into fruit.
Serve and enjoy!!!!

* * * * *

Cereal Bars

Ingredients:

1 cup white sugar
1 cup white syrup
6 cups Special K Cereal
1 cup chocolate chips

Instructions:

Bring sugar and syrup to a rolling boil.
Remove from heat and add peanut butter.
Mix well.
Pour over cereal in large mixing bowl.
Mix until cereal is coated.
Put chocolate chips in a double boiler or microwave.
Layer cereal mixture into pan then pour chocolate over cereal mixture.
Cool overnight. Then cut into bars.

Camper's Breakfast Hash

Ingredients:

1/4 cup butter
40 oz. shredded hash brown potatoes
7 oz. brown & serve sausage links
(cut into 1/2 inch pieces)
1/4 cup chopped onion
1/4 cup chopped green pepper
12 eggs (lightly beaten)
Salt and pepper to taste
Cheddar cheese

Instructions:

In a large skillet, melt butter. Add potatoes, sausage, onion and green pepper.
Cook, uncovered, over medium heat for 10-15 minutes or until potatoes are lightly browned, turning once.
Push potatoes to the sides of pan and pour eggs into center.
Cook and stir over medium heat until eggs are completely set. Season with salt and pepper .
Reduce heat; stir eggs into potato mixture.
Top with cheese.
Cook for 1-2 minutes or until cheese is melted.

* * * * *

Cheesy Hash Browns

Ingredients:

2 lbs. frozen hash browns, thawed
1/2 cup chopped onions
10 oz. grated cheese
1 can cream chicken soup
1/2 cup margarine, melted (save 1/4 cup for top)
1 teaspoon salt
1/2 teaspoon pepper
2 cups corn flakes, crushed

Instructions:

Mix all ingredients together except 1/4 cup margarine and corn flakes.
Bake in a 9x13 pan.
Top with mixture of corn flakes and margarine.
Bake 1 hour at 350 degrees.

Christmas Breakfast Casserole

Ingredients:

7 slices white bread (crust removed and cubed)
2 cups (8 oz) shredded cheddar cheese
8 eggs
3 cups milk
1 teaspoon ground mustard
6 eggs
1/2 teaspoon salt
1/4 teaspoon pepper
6 bacon strips (cooked & crumbled)
5 bacon strips for topping

Instructions:

In a greased baking pan, combine bread crumbs and cheese.
In a large mixing bowl, whisk together eggs, milk, salt, pepper and mustard.
Pour over bread and cheese.
Top with bacon.
Cover and refrigerate overnight.
Remove from the refrigerator 30 minutes before baking.
Bake at 350 degrees for 50-55 minutes or until a knife inserted near the center come out clean.

* * * * *

Do-Ahead Egg & Sausage Bake

Ingredients:

1 lb. sausage, cooked and drained
1 cup Bisquick
1 cup shredded cheddar cheese
2 cups milk
1 teaspoon ground mustard
1/2 teaspoon dried oregano leaves

Instructions:

Grease 2 qt. casserole dish.
Mix sausage and remaining ingredients.
Pour into casserole dish.
Cover and refrigerate at least 4 hours but no longer than 24 hours.
Bake uncovered at 350 degrees for 1 hour or until knife inserted in center comes out clean.

Coconut Pound Cake

Ingredients:

5 eggs
2 cups flour
1/2 cup milk
2 cups sugar
1/2 teaspoon salt 1 teaspoon vanilla
1 teaspoon coconut extract
1 cup oil
1-1/2 teaspoon baking powder
7 oz coconut



Glaze

1 cup sugar
1/4 cup butter
1/2 cup water
1 teaspoon coconut extract

Instructions:

Combine all ingredients. Bake in well greased and floured Bundt Pan.

Bake 1 hour at 350 degrees.

Insert toothpick in cake see if comes out clean, when clean, it's done.

Glaze

Boil all ingredients for 1 minute. Pour over cake in bundt pan let sit for 2 hours before removing from pan. Enjoy!!!!!!!!!!!!!!

* * * * *

Hashbrown Casserole

Ingredients:

1 bag Southern style hashbrowns
1 can cream of mushroom soup
1/2 cup butter, melted
1/2 cup onion, chopped
1/4 teaspoon pepper
2 cups shredded cheddar cheese
16 oz. sour cream

Instructions:

Mix all ingredients together.
Pour into a greased 9x13 casserole dish.
Bake at 350 degrees about 40 minutes.

* * * * *

Coffee Crumb Cake

Ingredients:

5 cups flour
3 cups sugar
1 teaspoon salt
3-3/4 teaspoons baking powder
3 eggs
1-1/4 cup vegetable oil or Crisco
1-1/8 cup milk
2 teaspoon vanilla extract
2/3 bar of butter
2 teaspoons cinnamon

Instructions:

Mix together flour, sugar, salt, baking powder, with hands.
Add oil. Mix with hands.
Divide this mixture into two parts (one larger than the other).
In the smaller portion add eggs, milk, and vanilla. Mix well until no lumps.
Pour into a 9x13 pan.
In the larger portion add butter, cinnamon, and ground nuts.
Mix with hands making crumbs.
Bake at 400 degrees for 20-30 minutes until golden brown.
Cool and sprinkle with powdered sugar.

Crockpot Sausage and Egg Casserole

Ingredients:

1 dozen beaten eggs
14 slices of bread
2 1/4 cups milk (lowfat or skim is okay)
2 1/2 cups grated cheddar or Monterey Jack cheese
1 lb. sausage, cooked and drained
1 teaspoon pepper (more to taste)
2 teaspoons mustard, optional

Instructions:

Grease sides of the crock with butter.
If desired, spread mustard on side of the bread and cut bread into large squares.

Make layers in the crockpot of bread, followed by sausage, followed by cheese, ending with a cheese layer.

Beat eggs, milk, salt and pepper together.

Pour over crockpot mixture, cover and turn on low.

Cook for 8-12 hours on low.

* * * * *

Easy Breakfast Casserole

Ingredients:

1 lb. Sausage
1-1/2 - 2 cups grated Cheddar Cheese
4 eggs
2 packages crescent rolls
Salt and pepper

Instructions:

Line baking dish with 1 package crescent roll dough (unfolded).

Press into dish so that cracks are sealed.

Fry and drain sausage.

Place over crescent rolls in dish.

Sprinkle cheese over sausage.

In a side dish, lightly beat eggs with salt and pepper. Pour over cheese.

Unfold 2nd package of crescent rolls and place on top of sausage, cheese and egg mixture.

Bake according to crescent roll package; sometimes it takes a little longer.

French Toast Bake

Ingredients:

25 slices thick French Bread
6-1/4 (8oz) packages cream cheese
37-1/2 eggs
6-1/4 cups milk
1-1/8 cups real maple syrup (plus more for serving)

Instructions:

Cube French bread and cream cheese.
Place half of the bread cubes in a 9x13 inch pan that has been sprayed with cooking spray.
Top with the cubed cream cheese.
Top with remaining bread cubes.
In a large bowl beat the 12 eggs.
Stir in milk and maple syrup.
Pour over bread and cheese.
Cover with plastic wrap and place in refrigerator overnight. (Very important step)
Bake at 375 degrees for 45 minutes until done.
Serve with additional maple syrup if desired.

* * * * *

French Toast

Ingredients:

5 toast slices
1 tablespoon cinnamon
2 large eggs
Dash of salt
3/4 cup milk
Vegetable oil, as needed
Butter, as needed

Instructions:

Combine cinnamon, eggs, milk.
Refrigerate.
Turn stove onto med-high heat.
Add oil and a little butter.
Dip bread slice into batter quickly and place into pan.
Brown, flip and repeat.

Ham and Cheese Egg Loaf

Ingredients:

6 eggs
3/4 cup milk
1 teaspoon prepared mustard
1-1/2 cups flour
2-1/2 teaspoons baking powder
1/4 teaspoon salt
6 bacon strips, cooked & crumbled
1 cup cooked ham, cubed
4 oz. cheddar cheese, cubed
4 oz. monterey jack cheese, cubed

Instructions:

Beat eggs until frothy.
Add milk and mustard.
Combine dry ingredients.
Stir in bacon, ham and cheese.
Pour into greased loaf pan.
Bake at 350 degrees for 55-60 minutes.

* * * * *

Hot Sausage Balls

Ingredients:

10 oz. package shredded sharp cheddar cheese
1 lb. ground hot sausage
2 cups biscuit baking mix

Instructions:

Mix together cheese, sausage, and baking mix.
Roll into 1-1/2 inch balls.
Arrange on an ungreased jelly-roll pan.
Bake for 20 minutes at 400 degrees.

* * * * *

Hashbrown Pizza

Ingredients:

1-1/2 cups cheddar cheese
7 eggs
1/2 cup milk
Salt & Pepper to taste
2 lbs. Hashbrowns

Instructions:

Prepare hashbrowns according to package directions.
Put hashbrowns onto ungreased sheet pan.
Top with 1/2 cup of cheese.
Set aside.
Whisk eggs and milk, then scramble.
Layer eggs on top of cheese.
Salt and pepper to taste.
Top with remaining cheese.
Arrange sausage on top.
Bake at 400 degrees for 10 minutes or until cheese is melted.
Cut into wedges and serve.

* * * * *

Hot Fruit Casserole

Ingredients:

1 can (20oz) sliced pineapple drained and cut into squares
1 can (15oz) sliced pears, drained
1 can (15oz) sliced peaches, drained
1 jar (15oz) apple rings, drained (optional)
1 stick butter
½ cup sugar
2 tablespoons flour

Instructions:

In a 9 x 13 inch glass baking dish, mix together the pineapple, pears, peaches, and apple rings (if using).

In a double boiler or a heatproof bowl placed over (but not touching) simmering water, combine the butter, sugar and flour.

Heat, stirring until the mixture becomes as thick as cream.

Pour over fruit mixture, cover, and refrigerate overnight.

The next day, preheat oven to 350 degrees.

Bake casserole until thoroughly heated, about 30 minutes.

* * * * *

Mrs. Nash's Sausage Hash Brown Bake

Ingredients:

2 lbs. hot sausage
2 cups cheddar cheese, divided
1 can cream of chicken soup
8 oz. sour cream
8 oz. French onion chip dip
1/8 teaspoon pepper
30 oz. frozen hash browns
(If doing for Sunday school class you need to double everything. Have a very big mixing bowl!!!!!!)

Instructions:

Cook Sausage.

Combine 1-3/4 cup cheese and all ingredients.

Add potatoes last.

Spread into 9x13 pan.

Top with remaining cheese, cover and bake at 350 degrees for 45 minutes.

Uncover and bake for 20 minutes longer, checking potatoes for doneness.

Hearty Breakfast Bake

Ingredients:

10 oz. refrigerated loose-pack hash brown potatoes (2 1/2 cups)
12 oz. bulk Pork Sausage
1 cup Original Bisquick mix
4 medium green onions, thinly sliced
1 medium red bell pepper, chopped
8 oz. sliced mushrooms
2 cups shredded swiss cheese
1/8 teaspoon pepper
2 cups milk
5 eggs

Instructions:

Move oven rack to middle position.
Preheat oven to 375 degrees.
Spray a 9 x 12 inch pan with cooking spray.
In a 10 inch skillet, cook sausage over medium heat stirring often, until no longer pink; drain.
Layer sausage, onions, bell pepper, mushrooms and potatoes in pan.
Stir remaining ingredients, except cheese with a wire whisk until blended.
Pour over top.
Bake uncovered 40 minutes. Sprinkle with cheese.
Bake 5-10 minutes longer or until knife inserted in center comes out clean.
Cool 5 minutes.

* * * * *

Mini Ham Puffs

Ingredients:

2.5 oz. processed ham or smoked turkey, finely chopped
2 tablespoons finely chopped onion
1/2 cup (2oz) shredded swiss/cheddar cheese
1 egg
1 package (8oz) refrigerated crescent rolls
1 tablespoon snipped fresh parsley
1 1/2 teaspoons Dijon mustard
1/8 teaspoon ground black pepper

Instructions:

Preheat oven to 350 degrees.
Lightly spray a mini-muffin pan with cooking spray.
Finely chop ham and onion.
Place in a small bowl.
Add cheese, egg, parsley, mustard and black pepper, mix well.
Unroll crescent dough and press into one large rectangle.
Cut dough into 24 squares using a pizza cutter.
Press one square of dough into each muffin cup.
Fill each muffin cup 1/2 to 3/4 full with ham mixture.
Bake 12-14 minutes or until puffs are lightly brown.
Remove from pan and serve immediately.

* * * * *

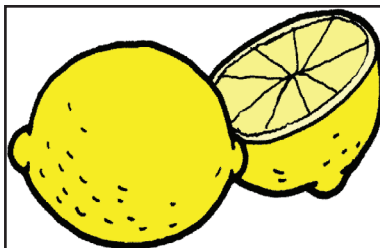
Lemon Herb Chicken Ring

Ingredients:

2 cups coarsely chopped cooked chicken
1/2 cup diced red bell pepper
3 tablespoons chopped fresh parsley, divided
1 lemon
2 garlic cloves
1/2 cup mayonnaise
1 cup (4 oz.) shredded mozzarella cheese
1/2 cup grated parmesan cheese, divided
1 teaspoon Italian seasoning
2 packs (8 oz. each) refrigerated crescent rolls

Instructions:

Preheat oven to 375 degrees.
Coarsely chop chicken and bell pepper.
Place chicken and bell pepper in medium bowl.
Snip parsley.
Prepare 1 teaspoon grated lemon peel.
Cut lemon into thin slices; cut slices in half and set aside for garnish.
Add 2 tablespoons of parsley, grated lemon peel, pressed garlic, mozzarella cheese, mayonnaise and Italian seasoning into mixture; mix well.
Reserve 2 tablespoons of parmesan cheese.
Add remaining parmesan cheese to chicken mixture; mix well.
Unroll crescent dough; separate into 16 triangles.
Arrange triangles, slightly overlapping, in a circle on a large round cookie sheet (or baking stone) with wide ends 4 inches from edge of pan. (Points will extend off pan)
Roll wide ends of dough toward center to create a 5-inch opening.
Spoon chicken mixture evenly over the dough in a continuous circle.
Bring points of triangles over filling and tuck dough at center to form a ring.
Sprinkle remaining parmesan cheese over ring.
Bake 28-30 min. or until golden brown.
Garnish with lemon and parsley.



Peach French Toast

Ingredients:

1 loaf of French bread
4 eggs
4 egg whites
1 cup milk
1 teaspoon vanilla
5 cups frozen or fresh peaches
Cinnamon & brown sugar

Instructions:

Line pieces of French bread in 13 x 9 pan.
Mix egg, milk and vanilla together.
Pour over bread.
Toss peaches with cinnamon & brown sugar, to taste.
Pour peach mixture on top.
Bake at 350 degrees for 40 minutes.
May serve with syrup or vanilla yogurt if desired.

* * * * *

Sweet Potato Hash

Ingredients:

1/4 cup Veg. Oil
1 Red onion, sliced
1 Red bell pepper, divided
2 lbs. sweet potatoes (sliced 1/4 inch)
1 teaspoon ground cumin
2 teaspoons salt
1/2 teaspoon red pepper flakes
1/2 cup green onions, chopped

Instructions:

Heat oil in pan on high.
Sautee onion and pepper.
Add potato, cumin, salt and red pepper flakes.
Lower heat and cook 25-30 minutes, stirring occasionally.
Top with green onions.

* * * * *

Mrs. Nash's Smoked Sausage Pockets

Ingredients:

6 oz. cream cheese
1-1/2 teaspoon parsley
3/4 teaspoon seasoned salt
1/4 teaspoon pepper
2/3 cup shredded cheddar cheese
2 tablespoons margarine
5 beaten eggs
17.3 oz. tube biscuits
1 egg white
1 teaspoon water
16 little smokies

Instructions:

Combine first four ingredients.
Stir in cheddar cheese.
Melt margarine in skillet, add eggs and cook.
Roll 8 biscuits into 5 inch circles.
Beat egg whites and water, brush over edges of biscuits.
Top each with 2 tablespoons cream cheese mixture, scrambled eggs and 2 little smokies.
Fold dough over and seal edges.
Brush outside with egg white.
Bake at 375 degrees for 14-16 minutes.

* * * * *

Sausage Blankets with Cheese

Ingredients:

1 container Pillsbury Crescents
1 package maple sausage links
Sliced cheddar cheese

Instructions:

Preheat oven according to crescent package.
Saute sausages and drain grease.
Place cooked links on top of crescent slices.
Top with one slice of cheese for each crescent.
Roll and bake according to crescent package .

Rachael's Breakfast Casserole

Ingredients:

1 package frozen shredded hashbrowns
1 roll sausage or other breakfast meat
1 package frozen spinach or other veggies
1 can sliced mushrooms (optional)
1 medium diced onion (optional)
2 cups shredded cheese(cheddar or mozzarella)
2-1/2 cups milk
1 dozen eggs
Salt and pepper to taste

Instructions:

Brown sausage.

Use non-stick cooking spray on 11x17 glass baking dish (if you use a 9x13 you won't need a complete package of hashbrowns or veggies and only 10 eggs)

Layer hashbrowns, veggies, sausage, onion, mushroom and cheese in pan.

Sprinkle with salt and pepper.

Whisk milk and eggs together and a pinch of salt and pepper.

Pour over top of hashbrowns and veggies.

Bake immediately or cover and refrigerate overnight.

Bake for 1 hour at 350 degrees or until egg is set in the middle and golden brown.

* * * * *

Sausage Twirls

Ingredients:

16 oz. pkg. uncooked pork sausage (in the roll shaped package)
2 cups biscuit mix (Jiffy baking mix or Bisquick)
1/2 cup milk
1/4 cup butter, melted
1/4 cup green bell peppers or red bell peppers, finely chopped
1/4 cup onions, finely chopped

Instructions:

Combine biscuit mix, milk and melted butter in a large bowl until just blended. (Don't overmix or they will come out tough.)
Refrigerate for 30 minutes, then divide into 2 portions.
Roll out each portion on wax paper to 1/8-inch thick rectangles, each about 10 inches by 7 inches.
Spread half the uncooked sausage over dough, then top with peppers and onions.
Roll lengthwise into a log.
Wrap each log and freeze until firm enough to slice easily, about 1 hour.
Preheat oven to 400 degrees.
Cut into thin slices and place on non-stick baking sheets.
Bake for 15 minutes or until golden brown.
Serve warm.

* * * * *

Speedy Egg & Cheese Stack

Ingredients:

6 eggs, beaten
6 flour tortillas
1 cup Mexican style shredded cheese

Instructions:

Preheat oven to 375 degrees.
Pour eggs into nonstick skillet sprayed with cooking spray.
Cook on medium heat 5 minutes or until set, stirring occasionally.
Remove from heat.
Place 2 tortillas, overlapping, on bottom of 9-inch pie plate.
Top with half of the eggs, and 1/3 each of cheese and tomatoes.
Repeat layers once.
Top with remaining tortillas, cheese and tomato slices.
Bake 10 minutes or until heated through and cheese is melted.

Strawberry Bread

Ingredients:

1-1/4 cup oil
1-1/2 cup sugar
4 eggs
2 (10 oz.) packages frozen strawberries
3 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon cinnamon

Instructions:

Mix oil and sugar.
Add eggs and strawberries.
Sift dry ingredients together.
Mix all together.
Bake in 2 greased and floured loaf pans.
Bake at 350 degrees for 50 minutes.

* * * * *

Sunrise Squares

Ingredients:

1 lb. original roll sausage
1/2-3/4 cup diced green & red peppers
2 slices of bread (about 2 cups)
(cut into 1/2 inch pieces)
1 cup shredded cheddar cheese
6 eggs
2 cups milk
1/2 teaspoon salt
1/2 teaspoon dried mustard

Instructions:

Preheat oven to 350 degrees.
Crumble and cook sausage over medium heat until browned. Drain grease.
Spread bread cubes in greased baking dish
Top with sausage, peppers and cheese.
Whisk eggs, milk, salt and mustard until well blended; pour over cheese.
Bake 30-40 minutes or until set.
Let stand for 5 minutes before cutting.
Serve hot.

* * * * *

Taco Mac & Cheese

Ingredients:

1 pound ground beef
1/3 cup thick 'n chunky salsa
1 1/2 teaspoons chili powder
2 cups (8 oz) elbow macaroni, uncooked
1/2 pound (8 oz.) Velveeta cheese (cut in squares)
2 3/4 cup water

Toppings (Optional):

1/2 cup tortillas
1/2 cup tomatoes
2 tablespoons green onions

Instructions:

Brown meat in large skillet; drain.
Stir in 2 3/4 cups water, salsa and chili powder.
Bring to a boil.
Stir in macaroni; cover.
Reduce heat to medium-low.
Simmer 8-10 minutes or until water is almost absorbed.
Add Velveeta; cook until melted, stirring often.
Garnish with 1/2 cup crushed tortilla chips, 1/4 cup tomato and 2 tablespoons chopped green onion if desired.

* * * * *

