

## Sausage Muffins



1 cup Bisquick  
1 lb ground pork sausage  
4 eggs, beaten  
1 cup shredded cheddar cheese

Cook sausage in a skillet over medium high heat until evenly brown. Drain.

Mix Bisquick, cooked sausage, beaten eggs and shredded cheddar cheese in a mixing bowl.

Spoon mixture into muffin tins about 2/3 full.

Bake at 350° for 20 minutes or until golden brown.

YUM! Great for a cold night!

Recipe submitted by

*Niki Vasa*

North Platte Office Products Specialist



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