



You will need:

- 18 eggs, divided into 12 and 6
- milk/salt/pepper as desired
- 1 pound ground sausage
- 2 slices bacon, cooked on grill and cut into six pieces
- 1 bell pepper, chopped
- 1 small onion, chopped
- 6 triangles from a can of crescent rolls
- Prepared biscuit dough
- 1/2 cup chopped ham
- 1/4 cup butter, melted
- 1 cup cheddar and/or coby jack cheese, shredded
- Pam spray

Preparation Instructions:

Cook bacon and sausage separately on the grill. Once sausage is cooked, add peppers and onion and cook until softened. Meanwhile, beat 12 eggs, and season with salt, pepper and milk as desired. Add to the pan of sausage and grill until eggs are fully cooked, stirring occasionally.

For crescent ring: Arrange 6 triangles of prepared crescent dough on a round pizza pan in a star shape with the widest part of the triangle in the center. Put a small slice of bacon along the wide end. Add a spoonful of the sausage mixture on the large end of each triangle. Sprinkle with cheese to taste. Fold the short end over on top of the filling for each triangle and bake on the grill until golden brown.

For stuffed muffins: Roll out biscuit dough and cut 6 small circles. Add a spoonful of sausage mixture and sprinkle cheese on each disc. Fold up the edges and seal them at the top, then turn seam side down into a muffin tin sprayed well with Pam.

For a variety of muffins. Dice up the remaining biscuit dough and distribute among the 6 remaining muffin holders. Add cubes of ham and sprinkle with cheese. Add an egg to each muffin holder, beaten or not. Put the muffin tin on the grill and cook until golden brown, then baste with melted butter for a few more minutes. Enjoy!