**Amazing Muffin Cups**

Ingredients:

3 cups refrigerated shredded hash browns

3 tablespoons melted butter

1/8 teaspoon salt

1/8 teaspoon pepper

12 links Johnsonville Original Breakfast Sausage

6 eggs

2 cups (8 ounces) shredded 4-cheese Mexican blend cheese

1/4 cup chopped red bell pepper

Chopped fresh chives or green onions, for garnish

Preparation:

Place 12 paper liners in a muffin pan; spray liners with cooking spray.

In bowl, combine hash browns, butter, salt and pepper. Press hash brown mixture into the bottom and up the sides of the muffin cups. Bake at 400°F for 12 minutes or until lightly browned.

Meanwhile, cook sausage according to package directions; cut into 1/2-inch pieces. Divide sausage between muffin cups.

Combine eggs, cheese and bell pepper. Pour over sausage. Sprinkle with chives. Bake for 13 to 15 minutes or until set.

Option: This recipe can be doubled to make Jumbo Breakfast Muffin Cups. Press hash brown mixture into 6 greased jumbo muffin cups. Bake crust for 12 minutes. Fill cups and bake 22-24 minutes longer or until set.

**Apple Raisin French Toast Strata**

1 1-pound loaf cinnamon raisin bread, crusts removed, cubed

1 8-ounce package cream cheese, diced

1 cup peeled, diced apples

8 eggs

2 ½ cups half and half

6 tablespoons butter, melted

¼ cup maple syrup

Coat a 9 x 13 inch baking dish with cooking spray. Arrange ½ of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter and maple syrup. Pour over the bread mixture. Cover with plastic wrap and press down so that all the bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325°. Bake 45 minutes. Let stand 10 minutes before serving.

**Baked French Toast**

Beat 6 large eggs in a bowl. Whisk in 2 cups milk, 1/3 cup heavy cream, 1/3 cup sugar, 1 teaspoon pure vanilla extract, 1 teaspoon freshly grated nutmeg, and ½ teaspoon coarse salt.

Working in batches, dip 10 slices day-old brioche (about ¾ inch thick) into batter to coat. Overlap brioche slices in a 9 x 13 inch ceramic or glass baking dish. Pour remaining batter over top. Refrigerate, covered, for at least 2 hours. Preheat oven to 375°. Top with 1 cup pecans (coarsely chopped or crushed), and sprinkle with 3 tablespoons sugar.

Bake, covered with parchment lined foil, for 25 minutes. Uncover; bake until top is golden brown and crunchy, 20-25 minutes more. Serve with rum-raisin maple syrup.

**Rum-Raisin Maple Syrup**—Bring ¾ cup raisins, ¾ cup pure maple syrup, and 3 tablespoons rum to a simmer in a small saucepan. Remove from heat. Let stand until raisins are plump, at least 15 minutes. Makes about 1 cup.

**Blueberry Buckle**

½ cup butter

¾ cup sugar

1 egg

2 cup flour

2 ½ teaspoons baking powder

¼ teaspoon salt

½ cup milk

2 cups blueberries (fresh or frozen)

½ cup sugar

½ cup flour

½ teaspoon cinnamon

¼ cup butter

Cream butter and ¾ cup sugar, then beat in the egg. Sift together flour, baking powder and salt; add to creamed mixture, alternating with ½ cup milk. Spread in a greased 11 x 7 x 1 ½ inch pan. Top with berries.

Mix ½ cup sugar, ½ cup flour and cinnamon. Cut in butter until crumbly, sprinkle over berries.

Bake at 350° for 45 minutes. Cut into squares and serve warm.

**Blueberry Muffins**

Yield: 12 muffins

1 ¾ cups flour

¼ cup cornmeal

⅔ cup sugar

2 teaspoon baking powder

½ teaspoon baking soda

2 cups frozen blueberries

1 stick butter, melted

2 eggs, room temperature

1 cup sour cream

2 teaspoons vanilla

1 teaspoon grated lemon zest

Preheat oven to 375°.

Line muffin tin with liners.

Place flour, cornmeal, sugar, baking powder and baking soda in bowl and mix well. Add berries and toss until coated.

Place butter, eggs, sour cream, vanilla and zest in a larger bowl. Whisk well. Add flour mixture to wet mixture. Stir until just combined.

Fill muffins almost to the top. Bake 22-24 minutes. Cool in pan 5 minutes. Cool completely on a rack.

Optional glaze: Powdered sugar, whipping cream, lemon zest, vanilla. (Quantities to glaze consistency.)

**Breakfast Casserole**

6-8 strips of bacon

1 onion, chopped

1 clove garlic, minced

1 red or green pepper, chopped

2 pounds frozen hash browns

1 ½ cup shredded cheese

12 eggs

1 cup milk

½ teaspoon each salt and pepper

Spray crockpot with nonstick spray.

Cook bacon until crisp, chop into ½” pieces. Sauté onion, garlic and pepper for 5 minutes.

Place 1/3 hash browns in bottom of crockpot. Add 1/3 bacon, 1/3 cheese then 1/3 cup onion mixture. Repeat layers ending with cheese. Mix eggs, milk, salt and pepper. Pour over ingredients in crockpot. Cover. Cook on low 8-10 hours.

# Butternut Squash Tart with Fried Sage

8 servings Recipe by [The Bon Appétit Test Kitchen](http://www.bonappetit.com/search/query?contributorName=The%20Bon%20App%C3%A9tit%20Test%20Kitchen)

Chile-infused honey is a great foil for the rich and salty flavors of this tart. Serve any leftover honey over biscuits or fried chicken.

Preparation:

Preheat oven to 375°. Line a large rimmed baking sheet with parchment paper. Gently roll out 1 sheet of frozen puff pastry, thawed (from a 17.3-ounce package) on a lightly floured surface to a 10-inch square (just enough to even out). Transfer to prepared sheet.

Brush pastry with 1 large egg beaten with 1 tsp. water. Arrange twelve 1/8-inch-thick rounds peeled butternut squash (cut from squash's neck) over pastry, overlapping as needed and leaving a 1/2-inch border. Place another sheet of parchment paper over squash. Set another large rimmed baking sheet over the tart. (This will weigh down the pastry dough and steam the squash slices.)

Bake until bottom of pastry begins to brown and top begins to puff, about 10 minutes.

Remove top baking sheet and discard top sheet of parchment paper. Brush squash slices with 1 tablespoon olive oil and season with kosher salt. Return tart, uncovered, to oven and bake until pastry is deep golden brown and cooked through, 25–30 minutes longer.

Meanwhile, combine 1/4 cup honey, 1 thinly sliced Fresno, jalapeño, or red Thai chile, and 2 tablespoons water in a small saucepan. Bring to a boil over medium heat (add another thinly sliced chile if more heat is desired). Boil until thickened slightly and syrupy, about 6 minutes.

Line a plate with paper towels. Heat 2 tablespoons olive oil in a small skillet until just beginning to smoke. Add 12 fresh sage leaves; fry until crisp, about 30 seconds. Transfer to paper towels to drain.

Slice tart. Arrange 1/4 cup shaved Parmesan on top; drizzle with chile-infused honey. Garnish with fried sage leaves and a few grinds of black pepper.

**Deviled Eggs**

6 boiled eggs, cut in half

¼ cup sour cream

1 teaspoon paprika

1 teaspoon garlic

1 teaspoon chives or onion powder

2 teaspoons mustard and pickle relish.

Mix egg yolks, sour cream, paprika, garlic, chives, mustard and pickle relish together. Spoon mixture evenly into eggs. Garnish with carrots and peppers

**Grape Salad**

Red and green seedless grapes.

Sour cream and cream cheese.

Top with brown sugar and walnuts.

**Ham, Vegetable and Cheese Frittata**

Prep: 15 minutes; Cook: 15 minutes; 4 servings

1 tablespoon butter or margarine

½ cup thinly sliced red bell pepper

½ cup thinly sliced onion

½ cup chopped zucchini

1 cup chopped cooked ham

4 large eggs

¼ cup milk

¼ teaspoon salt

Dash of pepper

1 medium roma tomato, sliced

¼ cup shredded Italian-style cheese blend (1 oz.)

1 tablespoon sliced fresh basil leaves, if desired

In a 10” nonstick skillet, melt butter over medium heat. Cook bell pepper, onion, zucchini and ham in butter 3 to 4 minutes, stirring occasionally, until vegetables are crisp-tender and ham is starting to brown.

Meanwhile, in a small bowl, beat eggs, milk, salt and pepper with fork or wire whisk until well mixed.

Pour egg mixture over ham mixture. Cook over medium heat 6 to 8 minutes, stirring gently, until eggs are almost set. Reduce heat to low. Top with tomato slices and cheese. Cover and cook 2-3 minutes or until cheese is melted and eggs are completely set. Sprinkle with basil. Cut into wedges.

**Hot Fruit Casserole**

Makes 10-12 servings

1 20-ounce can pineapple chunks in their own juice

2 16-ounce packages frozen sliced peaches

1 16-ounce can pitted tart red cherries, drained

4 bananas, peeled and sliced

2 tablespoons lemon juice

⅔ cup light brown sugar

1 cup vanilla wafer crumbs

4 tablespoons margarine, cut up

⅓ cup crème de banana liqueur

Preheat oven to 350°F.

In a bowl, mix together the pineapple chunks, peaches, and cherries. Sprinkle the bananas with the lemon juice, add to the other fruit. Transfer half the combined fruit to a 3-quart casserole dish. Sprinkle with half the brown sugar, half the vanilla wafer crumbs, half the margarine, and half the crème de banana. Cover with remaining fruit and top with the remaining brown sugar, vanilla wafer crumbs, margarine, and crème de banana liqueur.

Bake for 35 to 45 minutes, or until the fruit is bubbly. Serve hot.

**Mimosa Jello Shots**

Prep Time: 5 mins; Total Time: 20 mins; Servings: 108

## Ingredients:

6 (3 ounce) boxes orange Jell-O

6 (1/4 ounce) boxes Knox unflavored gelatin

3 cups orange juice

3 cups champagne

## Directions:

Boil 6 cups of water. Combine Jell-O and Knox packets together. Add to boiling water. Stir until dissolved. Remove from heat. Add three cups of orange juice and 3 cups of champagne. Stir until mixed completely.

Pour into 9x12-inch pan. Refrigerate overnight. Cut into 1x1-inch cubes. Serve in clear bowl.

**Overnight Coffee Crumble Cake**

Makes 8-10 servings; Hands on time: 20 min; Total time: 9 hours, 7 min.

¾ cup butter, softened

1 cup sugar

2 large eggs

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

½ teaspoon salt

1 cup buttermilk

1 teaspoon vanilla extract

Cinnamon-Nut Crumble

Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs 1 at a time, beating just until blended after each addition.

Combine flour and next 3 ingredients in a medium bowl. Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Stir in vanilla. Pour batter into a greased and floured 13 x 9 inch pan. Cover tightly, and chill 8 to 24 hours.

Preheat oven to 350°. Let cake stand at room temperature 30 minutes. Sprinkle with Cinnamon-Nut Crumble. Bake 32 to 35 minutes or until wooden toothpick inserted in center comes out clean.

**Cinnamon-Nut Crumble**

½ cup coarsely chopped pecans

½ cup coarsely chopped walnuts

½ cup slivered almonds

½ cup firmly packed brown sugar

6 tablespoons all-purpose flour

3 tablespoons butter, melted

1 teaspoon ground cinnamon

Stir together all ingredients.

**Pineapple Casserole**

Recipe courtesy Paula Deen

Prep Time: 10 min; Cook Time: 25 min; Level: Easy; Serves: 8 servings

## Ingredients:

1 cup sugar

6 tablespoons [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)

2 cups grated sharp [cheddar](http://www.foodterms.com/encyclopedia/cheddar/index.html)

2 (20-ounce) cans pineapple chunks, drained, and 6 tablespoons pineapple juice reserved

1 cup cracker crumbs (recommended: Ritz)

8 tablespoons (1 stick) butter, melted, plus extra for greasing pan

## Directions:

Preheat the oven to 350 degrees F.

[Grease](http://www.foodterms.com/encyclopedia/grease/index.html) a medium-size [casserole dish](http://www.foodterms.com/encyclopedia/casserole/index.html) with [butter](http://www.foodterms.com/encyclopedia/butter/index.html).

In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks, and stir until ingredients are well combined. Pour the mixture into the prepared casserole dish.

In another medium bowl, combine the cracker crumbs, melted butter, and reserved [pineapple](http://www.foodterms.com/encyclopedia/pineapple/index.html) juice, stirring with a rubber [spatula](http://www.foodterms.com/encyclopedia/spatula/index.html) until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake for 25 to 30 minutes, or until golden brown.

**Pull-Apart Bacon Bread**

12 bacon strips, diced

1 loaf (1 pound) frozen bread dough, thawed

2 tablespoons olive or vegetable oil, *divided*

1 cup (4 ounces) shredded part-skim mozzarella cheese

1 envelope (1 ounce) ranch salad dressing mix

In a large skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels. Roll out dough to 1/2-in. thickness; brush with 1 tablespoon of oil. Cut into 1-in. pieces; place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350° for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown.

Yield: 1 loaf.

**Salami Pie**

1 package crescent rolls

3 eggs

3 tablespoons parmesan cheese

1 pound mozzarella cheese

½ pound hard salami, cut in pieces

Place crescent rolls in a greased 9 x 13 inch pan. Mix together the remaining ingredients and spread over rolls.

Bake at 350° for 40-45 minutes or until golden brown.

**Savory Bread Pudding**

¼ cup (½ stick) unsalted butter, softened, divided

1 8-ounce loaf of Italian bread, cut on the diagonal into 18 (½ inch thick) slices

20 thin slices (½ pound) Gruyere Swiss cheese

6 slices (4 ounces) Virginia ham, stacked, quartered

20 large fresh basil leaves

1 large firm-ripe tomato (9 ounces), cut into thin slices, halved

3 ½ cups milk

6 large eggs

1 tablespoon Dijon mustard

½ teaspoon hot-red pepper sauce

¼ cup grated Parmesan cheese

Using 1 tablespoon of the butter, grease a 13 x 9 inch baking dish.

Spread remaining butter on 1 side of each bread slice. Layer bread slices, butter side up. For each row of bread: Place 1 slice of the cheese, 1 piece of ham, 1 basil leaf and 1 tomato slice on either side of each slice of bread (omit tomato slice at one end.) In a large bowl, whisk milk, eggs, mustard and pepper sauce. Pour over dish.

Cover with plastic wrap. Refrigerate at least 6 hours or preferably overnight.

Uncover dish, sprinkle with Parmesan cheese. Bake 50 minutes until puffed and golden brown and knife inserted in center tests clean. Let cool 5 minutes.

Makes 8 servings.

**Strata**

325°/ 50 minutes

1 pound meat—ham, bacon or sausage

1 pound vegetables—mushroom, green and red peppers

½ quart half & half

12 eggs

1 teaspoon salt

½ teaspoon pepper

12 slices of soft white bread

12 ounces extra sharp cheddar cheese

½ cup thinly sliced scallions

Cook and drain meat. Discard fat except for 2 tablespoons. Saute the vegetables in the fat and drain on paper towels.

Whisk eggs with salt, pepper and half & half.

Line bottom of 9 x 13 inch pan with 6 slices of bread. Scatter half of the meat and veggies over the bread. Then sprinkle half of the cheese and scallions.

Pour 1 cup of egg mixture over top.

Repeat with a second layer of meat, veggies, cheese and scallions. Slowly pour remaining egg mixture over all. Cover with saran wrap. This can be made ahead and refrigerated overnight.

Bring to room temperature and bake at 325° for 50 minutes.

Broil top until brown and puffy—5 minutes. Watch closely. Let stand for about 10 minutes before serving. Serves 12.

This recipe can be halved and bake in a flat 2 ½ quart casserole.

**Strawberry Melon Fizz**

## Ingredients:

2 cups sugar

1 cup water

5 fresh mint sprigs

1 quart fresh strawberries, halved

2 cups cubed honeydew

1-3/4 cups cubed cantaloupe

Ginger ale or sparkling white grape juice

## Directions:

In a large saucepan, combine the sugar, water and mint; bring to a boil. Boil and stir until a candy thermometer reads 240° (soft-ball stage). Remove from the heat; allow to cool. Discard mint.

Combine strawberries and melons. Just before serving, fill tall glasses with fruit and drizzle with 1 tablespoon syrup. Add ginger ale to each. Yield: 8-10 servings.

**Sugar Dusted Apple Bundt Cake**

Pan Prep:

2 tablespoons sugar

½ teaspoon cinnamon

Cake Batter:

3 cups flour

½ teaspoon salt

2 ½ teaspoons baking powder

2 cups sugar

1 cup vegetable oil

4 eggs, beaten

⅓ cup orange juice

2 teaspoons vanilla

1 21-ounce can apple pie filling

Preheat oven to 350°.

Grease and flour 10 inch tube pan. Mix sugar and cinnamon and sprinkle on sides and bottom of pan.

Combine flour, salt, baking powder and 2 cups of sugar in a large bowl. Stir in oil, eggs, orange juice and vanilla. Mix well. Add apple pie filling and stir.

Pour into pan. Bake 1 hour. Cool 15 minutes on rack, invert onto serving platter.

Optional glaze:

1 cup powdered sugar

1 tablespoon orange juice

Beat until smooth, pour over cooled cake.