

## **Bisquick Sausage Squares** *from Susan Wimmers*

### Ingredients:

1 cup Bisquick mix  
1/3 cup milk  
4 tablespoons mayonnaise  
1 pound Italian pork sausage  
1/2 cup chopped onion  
1 egg  
2 cups grated Cheddar cheese  
2 cans (4 oz size) chopped green chilies

### Directions:

Stir Bisquick mix with milk and 2 Tbs. mayonnaise; spread into greased 13X9 pan. Saute sausage and onion; drain fat, spread over Bisquick mix. Beat egg with remaining mayonnaise, cheese and chilies. Spread over meat.

Bake at 375 for 25 minutes. Cut into one-inch squares.

Notes: I doubled the recipe and used one regular and one hot 1 lb sausage package and left out the chilies.

You'll feel like you don't have enough dough to cover the pan. Push and pull to fill bottom. Mine was very thin in places and even had a few small voids but it baked up fine. Enjoy!