

SYLVIA'S HOT SAUSAGE SQUARES

1 lb Hot Breakfast Sausage
½ cup chopped onion
2 Cups Bisquick
1 cup grated Swiss or Mont. Jack Cheese
½ plus ¼ grated Parmesan
1 egg beaten
2/3 cup milk
¼ cup mayonnaise
¼ cup Pace picante sauce
2 TBSPs chopped parsley
1 tsp salt

Preheat oven to 400.

Cook the sausage and onion together until the meat has browned. (I then process in food processor to make it a nice crumbly consistency).

In a large bowl, combine the Bisquick, swiss cheese, ½ cup of Parmesan, egg, milk, mayo, picante sauce, parsley and salt.

Add the sausage mixture and combine.

Put into a greased 8x12 baking dish.... (I use mini muffin tins – this recipe makes about 40 mini muffins – you can fill the sections quite full).

Sprinkle with remaining parmesan.

Bake 25-30 minutes.... Little less for mini muffins.

Good luck! Enjoy!