

SAUSAGE AND CREAM CHEESE BISCUIT BITES



Ingredients *Yield: 40 servings*

Reorder No.	Description	Amount
456411	GFS® Pork Breakfast Sausage	1 lb.
770441	Cream Cheese, softened	8 oz.
293431	Worcestershire sauce	1 Tbsp.
411841	GFS Mild Cheddar Cheese, Feather Shredded	1½ cups
<i>Market Item</i>	Grands Jr. Flaky Biscuits	24 oz.

Preparation Instructions

Wash hands. Preheat oven to 375°F. Lightly spray mini muffin pans with cooking spray, set aside. Cook sausage in a large skillet over medium-high heat until no longer pink. Drain fat. Stir together cooked sausage, cream cheese, Worcestershire sauce and shredded cheddar cheese. Remove biscuits from cans and split each biscuit into two. Place each biscuit round into muffin tin. Scoop sausage mixture into biscuit cups. Bake for 12 to 15 minutes, until biscuits are golden brown. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*