

Polka-Dot Oven Pancake

1 (8 oz.) Package Brown & Serve Sausage Links

Non-Stick Spray

Dry Ingredients:

1 Cup All Purpose Flour

2 Tablespoons Sugar

2 teaspoons Baking Powder

1/4 teaspoon Salt

Wet Ingredients:

1 Egg

3/4 Cup Milk (Buttermilk is even better)

3 Tablespoons Butter, melted

Preheat the oven to 375°F.

1. Cut the Sausage into ½-inch thick slices. Over medium heat, heat a small skillet, add a little oil and cook the Sausage until lightly browned - 3-4 minutes.
2. Remove the sausage from the pan, drain on paper towels and set aside.

Prepare the Pancake Batter:

1. Mix together the Dry Ingredients: Flour, Sugar, Baking Powder, and Salt.
2. Mix together the Wet Ingredients: In another bowl mix the Egg, Milk, and Butter.
3. Stir the Wet Ingredients into the Dry Ingredients. Stir until just combined.

The batter should still be a little lumpy.

Assemble the Polka Dot Pancake:

Spray a 11inch X 7 inch casserole pan with Non-Stick Spray. Pour in the pancake batter. Sprinkle on the sausage slices.

Bake about 25 minutes, or until light golden brown. Cut into squares- serve with butter and maple syrup if desired.

Easy Baking Bacon

- Arrange a rack in the middle or lower third of the oven. Preheat the oven to 375°F.
- Arrange the bacon on a baking sheet. To make cleanup easier, line 1 to 2 rimmed baking sheets with aluminum foil or parchment paper Lay the bacon strips side-by-side. They can be barely touching.
- Bake until the bacon is deep golden-brown and crispy – 15 to 20 minutes
- Transfer the bacon to a plate lined with paper towels-or let it drain on a wire rack set on a sheet tray.
- Clean up. If you want to save the bacon grease, let it cool slightly, then pour it into a container and refrigerate.

