



## Breads & Breakfasts

### Breakfast McBiscuits

Makes:	1 dz.	2 dz.	3 dz.	4 dz.	5 dz.	6 dz.
<b>Ingredients:</b>						
*homemade biscuits OR purchased refrigerator biscuits OR English muffins	12	24	36	48	60	72
<b>Meat:</b>						
pre-cooked bacon slices OR	24	48	72	96	120	144
ham slices OR	12	24	36	48	60	72
cooked sausage patties	12	24	36	48	60	72
<b>Eggs:</b>						
scrambled, fried or poached	1 dz.	2 dz.	3 dz.	4 dz.	5 dz.	6 dz.
cheese slices	12	24	36	48	60	72

#### Assembly Directions:

Split muffins or baked biscuits. Top with your choice of topping combinations.

Example:

2 slices of bacon, 1 egg, 1 slice of cheese OR  
1 sausage patty, 1 slice of cheese OR  
1/4 C. scrambled eggs, 1 slice of cheese

Be creative!

**Freezing and Serving Directions:**

**To Freeze:** Wrap individually, label, and freeze.

**To serve:** place thawed, foil-wrapped biscuit in oven and warm at 400° for 20 minutes or unwrap and re-wrap in damp paper towel and microwave a few minutes.

**Comments:**

Large biscuits are more manageable than small ones. For purchased biscuits, choose the jumbo or extra large-sized variety. For homemade biscuits, don't overbake them or they will dry and crumble after reheating.

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30 Day Gourmet  
P.O. Box 272  
Brownsburg, IN 46112  
[www.30DayGourmet.com](http://www.30DayGourmet.com)

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