



# Sausage Muffins

## directions

1. Preheat oven to 425 degrees.
2. Place sausage in hot skillet and cook until heated through. Allow sausage to cool while you move on to next step. - See more at: [http://swaggertys.com/Recipes/Breakfast\\_Sausage\\_Muffins/#sthash.9g1eeWLg.dpuf](http://swaggertys.com/Recipes/Breakfast_Sausage_Muffins/#sthash.9g1eeWLg.dpuf)
3. In a bowl, combine flour, baking powder, salt and cayenne pepper. Stir in the corn, chilies and cheese. Stir in milk and mayonnaise. - See more at: [http://swaggertys.com/Recipes/Breakfast\\_Sausage\\_Muffins/#sthash.9g1eeWLg.dpuf](http://swaggertys.com/Recipes/Breakfast_Sausage_Muffins/#sthash.9g1eeWLg.dpuf)
4. Stir sausage into mixture.
5. Spoon mixture into a 6-cup jumbo muffin pan or a regular muffin pan sprayed with non-stick cooking spray. - See more at: [http://swaggertys.com/Recipes/Breakfast\\_Sausage\\_Muffins/#sthash.9g1eeWLg.dpuf](http://swaggertys.com/Recipes/Breakfast_Sausage_Muffins/#sthash.9g1eeWLg.dpuf)
6. Bake for 25 minutes or until browned. \*If using wheat flour, add 1/4 c. additional milk.



6 - 12

*servings*

20 min

*prep time*

25 min

*cook time*

## ingredients

6 Swaggerty's Sausage patties, crumbled

2-1/3 c. flour\*

1 tbsp baking powder

1/2 tsp salt

1/2 tsp cayenne pepper

1 can corn, drained

1- 4 oz. can diced green chilies

1/2 c. parmesan cheese

1 c. milk

1/2 c. mayonnaise

Pairs well with: Eggs, fruit

Special Kitchen Tools: N/A