



# Skillet Biscuit Rolls

## directions

1. Preheat oven to 375.
2. Spray a muffin tin with vegetable spray.
3. In a skillet, brown sausage. While sausage is cooking stir in dried herbs, garlic powder, salt, and pepper. Mix well.
4. When sausage is browned, remove from heat, drain, and let cool.
5. Roll biscuit dough out into a large oval on a floured board about 1/4 inch thick. Use plenty of flour so dough will not stick to board.
6. Sprinkle shredded Swiss cheese over the rolled out biscuit dough.
7. Evenly sprinkle cooled sausage over cheese.
8. Gently roll dough up into a cylinder. Cut dough into 12 slices using a serrated knife. Carefully place each slice into muffin tin, gently pressing to fit.
9. Bake for about 20 minutes or until rolls are puffy and golden brown.

## notes

These biscuit rolls are also great made with goat cheese or sharp cheddar.

For brunch or a tailgating party serve with some fresh fruit.

Wrapped in a double layer of foil these rolls will stay warm for up to one hour

Any way you choose, Swaggerty's Farm fresh butcher-cut flavor will dazzle your family's tastes.

## to serve

Cool on a rack for about 5 minutes before serving.



12

*servings*

20 min

*prep time*

25 min

*cook time*

## ingredients

1 lb of your favorite Swaggerty's Farm premium sausage

1 /2 cup shredded Swiss cheese

1 tsp each: dried oregano, thyme, basil, and rosemary

1/2 tsp garlic powder

Salt & black pepper to taste

1 recipe of your favorite biscuit dough mixture, mixed according to package directions (e.g. Bisquick®, Martha White®, Jiffy®) all-purpose flour for rolling out biscuits

Pairs well with: Fruit

Special Kitchen Tools: N/A