

BREAKFAST BASKETS

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Ingredients:

- 1 tube croissant rolls (you can substitute a dense white bread if you must)
- 8 eggs (4 eggs will yield 4 baskets with yolks and 4 baskets with egg whites only)
- 1 cup cooked grits
- 1 cup shredded cheddar cheese
- Salt and pepper

Optional Ingredients:

- crumbled bacon
- chopped chives or green onion

To access the recipe for Grits, visit the post for “Shrimp and Grits” on my blog, www.MyMostRequestedRecipes.com.

Preheat oven to 350 degrees. On a cutting board, unroll the croissant rolls and pinch the diagonal seams together.

Cut the dough into 8 equal squares. Onto a muffin tin, lay a single square over 8 openings. If you are using white bread, I suggest trimming the crust and flattening it with a rolling pin but I have found that the croissant rolls taste much better.

Spoon one tablespoon of cooked grits onto the dough. I suggest eating any meats alongside the Breakfast Baskets because the basket is too small to accommodate an entire egg but if you must, this is the time to add few crumbles of bacon or chopped chives.

I use 4 eggs to make 8 baskets so 4 of the baskets have yolks and 4 have egg whites only. If you want a yolk in each basket, simply use 8 eggs. The entire egg will not fit into the basket so save the leftover whites for an egg white omelet or meringue. Sprinkle each basket with a pinch of salt and pepper and bake in the oven for 12 – 15 minutes or until the egg white is almost set.

Remove from oven, sprinkle with cheese and return to oven for about 1 minute or until the cheese is melted. I like to wait until the last minute to sprinkle the cheese because I like the cheese to be melted and gooey...not hard and crusty. Remove from the oven and serve warm. Enjoy!

