

SMOKED BACON ROUNDS

MAKES 24

- 2 tablespoons green onions, chopped
- 1/3 cup fresh mushrooms, chopped
- 1 stick butter
- 1 (6 oz.) package pork stuffing
- 2/3 cup milk, warm
- 1 egg, beaten
- 1 pound smoked bacon

Preheat oven to 450° F.

In skillet, saute onions and mushrooms in butter.

Pour onion mixture into large mixing bowl, add stuffing, milk and egg, mix well.

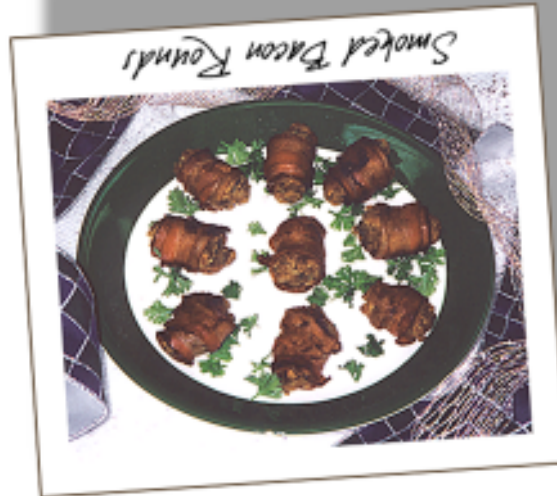
Roll 1 teaspoon stuffing mixture into a ball. Wrap slice of bacon around stuffing ball, place on ungreased baking sheet.

Bake until bacon is cooked.

CUT ALONG
THIS LINE

FOLD ALONG
THIS LINE

COPYRIGHT © 2001 GEORGIA EGG COMMISSION



CUT ALONG
THIS LINE