

GOLDEN TIDBITS

SERVES 6

- 1-1/2 cups extra cheddar
cheese crackers,
crumbled
- 7 tablespoons margarine,
melted
- 3 eggs, beaten
- 1/2 pound hot pork
sausage, cooked,
crumbled, and drained
well
- 1/2 teaspoon black pepper
- 6 tablespoons chive and
onion cream cheese

Preheat oven to 350° F.

Combine cracker crumbs and margarine; mix well.

Firmly press in bottom and 1 inch up sides of an ungreased 1-quart baking dish.

Combine eggs, sausage, pepper, and cream cheese; stirring until blended. Pour mixture into baking dish.

Bake uncovered for 40 minutes.

Remove from oven; let stand for 10 minutes.

Turn onto a plate with cracker side up. Cut into bite-size pieces and serve.

Nutritional Analysis per serving: calories 112, protein 3 g, carbohydrates 6 g, fat 8 g, cholesterol 86 mg, sodium 206 mg, calcium 16 mg

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