



HAM & CHEESE MUFFINS

Great for Breakfast, Brunch,
Snacks & Parties

**2 Tbs. each shredded
carrot, celery & onion
1 Tbs. butter
4 oz. diced cooked ham
S&P to taste**

In a frying pan, sauté the carrot, celery & onion in the butter until tender and not brown. Stir in diced cooked ham to warm - remove and set aside.

Preheat oven to 400°. Then in a medium mixing bowl combine by hand...

2 cups biscuit mix (Bisquick)

1 egg

1 Tbs. sugar

2 oz. shredded NY Sharp Cheddar Cheese

2/3 cup milk

Fill greased muffin tins 2/3 full with the biscuit batter (the batter should be thick enough to be able to make an indentation in the middle with a teaspoon). Add a small amount of the ham mixture into the indentation. Bake between 16-18 minutes or until golden brown. Makes 8 to 12 muffins.

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