

Recipe: Venison Summer Sausage Breakfast Biscuits with whole grain dijon mustard sauce



Ingredients :

- 1 - 10 count can of biscuits (or home-made!)
- 10 pieces of summer sausage, sliced thin
- 8 eggs
- 2 oz cheddar cheese
- 1 tsbp melted butter
- 4 tsbp dijon mustard
- 1 tsbp + 1 tsp whole grain mustard
- 1 tsp black pepper
- 2 tsp coarse ground sea salt

Instructions :

Bake the biscuits according to package instructions.

While biscuits are in the oven, heat a skillet over medium / high heat. Sauté the summer sausage pieces until warmed through and each side turns golden brown. Remove from the skillet and set aside, placing a piece of cheese on top of each to melt..

Cook eggs in the same skillet - fried individually or scrambled.

In a small bowl, whisk the two mustards together until well combined.

When the biscuits are done (but still hot), brush the top of each with a bit of butter, then sprinkle a dash of pepper and a few pieces of sea salt over the top.

Slice biscuits in half, spreading a dollop of mustard on the top half of each, then layer in a piece of summer sausage and egg.

Enjoy!