



Sweet Basil Breakfast Pies



Sweet Basil Breakfast Pies are great hot out of the oven. You can freeze them and take pop them into the microwave for a quick breakfast treat.

Ingredients

- 1/2 pound sausage, crumbled
- 1/2 pound bacon, diced
- 1/2 cup Jalapeno, minced
- 1 can Biscuit dough, flaky
- 3 Eggs, beaten
- 3 tablespoons Milk
- 1/2 cup Mushrooms, diced
- 1/2 cup Green Onions, diced
- 1 cup Cheddar Cheese, shredded



Ramona's BASIL GARDEN



Snipping Sweet Basil

Snip a few leaves from the sweet basil plant. Make sure that you are not snipping the new growth.

Video link: [*Snipping Sweet Basil*](#)



Washing Sweet Basil

Rinse the Sweet Basil leaves in cool water and then dry them on a paper towel.



Ramona's BASIL GARDEN



Chop the leaves with kitchen utility scissors and put in a bowl.

Video link: [*Washing Sweet Basil*](#)



Cooking the Bacon and
Sautéing Vegetables

Dice and cook the bacon. It is easier to dice the bacon when it is raw than chopping it after cooking it.



Ramona's
BASIL GARDEN



While the bacon is cooking, sauté the jalapeños in another pan. Let it cook for a minute or so and then add chopped green onions to it.

Stir the mixture well and let it cook for a while. Once it gets sautéed, put them in a bowl.



Dice the mushrooms and sauté the mushrooms.



Ramona's BASIL GARDEN



Once the mushrooms are sautéed, put them in a bowl.

You should keep the vegetables and meat separated while cooking, especially if you are going to serve vegetarians.

Video link: [***Cooking Bacon and Sautéing Vegetables***](#)



Browning the Sausage

Cook the sausage. Once it's browned, put it in a bowl.

Video link: [***Browning the Sausage***](#)



Ramona's BASIL GARDEN



Putting Pies Together

Take any type of refrigerator biscuit, flatten it either with a rolling pin or with your hands and put them on the pan.



Put bacon in some of the biscuits and sausage in the others. You can put whatever ingredients into the pies that you want.



Ramona's BASIL GARDEN



Put the Jalapenos and green onions into the biscuits.



Add the mushrooms to the biscuits and then add a little bit of Sweet Basil to the biscuits. Add only a little of basil, since Basil is a spice.



Ramona's BASIL GARDEN



Slightly beat the eggs and pour to the top of the biscuit.



Sprinkle some shredded Cheddar cheese and bake it at 350F degrees until the egg is puffy on top and it doesn't jiggle.

Video link: [**Putting Breakfast Pies Together**](#)



The breakfast pie is now out of the oven. You can eat it right away, or freeze it, heat it in the microwave anytime!

Video link: [***Breakfast Pies out of the Oven***](#)

'Love Your Basil'

Ramona