

# Armadillo Eggs

## ingredients

10 fresh

Jalapeño peppers

1 cup

Cheddar cheese, shredded

1 pound

Pork sausage

1 1/2 cups

Bisquick

2 whole

Eggs

Dry

Bread crumbs (enough to cover 10 stuffed peppers)

## here's how

- 1 Preheat grill.
- 2 Carefully slit each pepper lengthwise taking care not to cut all the way through. Scrape out seeds—leave a few seeds if a hotter taste is desired.
- 3 Stuff each pepper with cheese.
- 4 In a medium mixing bowl, combine uncooked sausage, Bisquick, and 1 egg; mix well.
- 5 Form sausage mixture into 10 balls. Flatten each ball and wrap around a stuffed pepper.
- 6 In a small bowl, beat well the remaining egg. Dip each sausage ball in egg and then roll in bread crumbs; place on baking sheet.
- 7 Set grill to medium. Place baking sheet on top rack, close cover and bake for 30 minutes, or until golden brown. Serve Hot.