

# Tim Farmer's Country Kitchen

## SAUSAGE/BACON MUFFINS

*2 sausage links*  
*2-3 strips of bacon*  
*½ stick melted butter*  
*½ cup flour*  
*½ teaspoon salt*  
*1/3 cup whipping cream*  
*2 eggs*  
*¼ cup maple syrup*



Cut up meat in small pieces and cook until done. Drain on paper towel. Add 3 tablespoons of melted butter to pan of grease drippings. Pour in bottom of baking dish. Sprinkle in  $\frac{3}{4}$  of meat to bottom. In bowl, mix together flour and salt. In separate bowl, mix together whipping cream and eggs until smooth. Pour in flour mixture and stir until combined. Add in maple syrup and stir. Add remaining meat to wet mixture. Pour into baking dish, or muffin tin about  $\frac{3}{4}$  full. Bake 425 degrees for 15 minutes. Top with remaining butter and cook additional 5 minutes. Pour maple syrup over top before serving.

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