



## crescent breakfast ring;

1. (kress-ent brehk-fast rhing)  
*noun.* Crescent rolls wrapped around eggs mixed with bacon and onions and cheese.
2. Produces 4-5 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 375.

## Ingredients;

- |                            |                     |
|----------------------------|---------------------|
| 1 8oz tube crescent rolls  | 4 eggs              |
| $\frac{1}{3}$ c. milk      | 6-7 slices bacon    |
| $\frac{1}{3}$ onion, diced | 1 c. cheddar cheese |

## Instructions;

1. Fry the bacon until crisp. If desired, you can lightly fry them so they're still flat, and lay them out one per crescent triangle.
2. In a bowl, mix together eggs and milk, seasoning with salt and pepper as desired. Chop the onions and set aside.
3. In a separate pan, sauté the diced onions until soft, then set aside.
4. Using the same pan as the onions, add the eggs to the pan, and begin to scramble, until soupy but beginning to hold shape. Add the onions in and mix together, removing from the pan when just barely holding together (the eggs will continue to cook further in the oven).
5. On a parchment paper lined baking sheet, arrange the crescent rolls to look like a sun, pressing the corner of the triangles together. Layer cheese, egg mixture, and bacon bits, then fold the triangles over.
6. Bake for 15-20 minutes until golden brown. Serve warm.