



brunch burger bombs;

1. (bruhnch bur-gurh bombz)
noun. Ground beef sliders with cheese and maple bacon jam, wrapped in dough.
2. Produces 16 servings.
3. Preparation 25 mins.
4. Oven temperature set to 350.

Ingredients;

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|-------------------------------|-----------------------------------|
| 2 cans pilsbury biscuit dough | 1 lb. ground beef |
| 4 slices swiss cheese | $\frac{1}{3}$ c. maple bacon jam* |
| 2 eggs | 2 Tbsp. milk |

*see recipe at tipsychocochip.com

Instructions;

1. In a bowl scramble together eggs and milk. In a pan cook eggs, and add cheese. Remove from heat when done but still slightly runny.
2. Form 16 slider patties from the ground beef and cook medium rare (they will bake more later).
3. Assemble bombs by laying out biscuit dough and flattening. Layer maple bacon jam, eggs, and ground beef onto each bun, then pinch closed around the contents.
4. Bake for 20-25 minutes or until golden brown. Serve warm.