

BREAKFAST EMPANADAS

Corbin High School

For filling

<i>1 lb pork sausage</i>	<i>1/2 Tbsp cilantro</i>
<i>1 - 8 oz pack cream cheese, cubed</i>	<i>3/4 tsp salt</i>
<i>1 green bell pepper, diced</i>	<i>1/8 tsp black pepper</i>
<i>1 small onion, diced</i>	<i>1/8 tsp garlic powder</i>
<i>1 tsp cumin</i>	

For biscuits

<i>4 1/2 cup baking mix</i>	<i>1 1/3 cup milk</i>
<i>1 egg</i>	

Strawberry / blackberry reduction sauce

<i>2 cups whole fresh blackberries</i>	<i>1 1/2 Tbsp fresh lemon juice</i>
<i>2 cups trimmed and halved fresh strawberries</i>	<i>1/4 tsp salt</i>
	<i>2 Tbsp unsalted butter</i>
<i>1 cup granulated sugar</i>	<i>1/2 tsp vanilla</i>

Filling directions

Preheat oven to 350°. Spray a cookie sheet with vegetable oil cooking spray; set aside. In a large skillet, over medium-high heat, cook sausage, bell pepper and onion, crumbling the sausage into small pieces. Once cooked through, drain fat. Add 8 oz. cream cheese to sausage and stir until melted. Add cilantro, cumin, salt, pepper and garlic powder. Stir to combine.

Biscuit directions

Mix baking mix and milk together until a dough forms. On a floured surface roll dough flat to 1/2 inch thick. Cut 6 portions with a large round cookie cutter.

Spoon a heaping tablespoon of sausage mixture onto center of each biscuit; fold biscuit in half and seal by pressing edges together. Place on prepared baking sheet and brush with beaten egg. Bake 15 minutes. Remove from oven and allow to cool slightly before serving with fruit reduction sauce.

Fruit reduction sauce

Place blackberries and strawberries in jar of a blender and puree until smooth. Add sugar, lemon juice, and salt to pan with berry juice and whisk together over high heat. Bring to a boil, reduce heat, and simmer until mixture thickens slightly, about 5 minutes. Remove from heat and stir in butter and vanilla. Let sauce sit until it reaches room temperature. Then serve on top of empanada.