

Scrambled Egg Muffin Sliders

Ingredients

6 slices any style bacon (I use Oscar Mayer maple flavored bacon)
2 cups self rising white cornmeal mix
1Tbsp sugar
1 1/2 C. buttermilk
1 large egg
4 Tbsp melted butter
1 C. shredded sharp cheddar cheese (I usually have blocks of cheese so that I can shred the cheese when it is cold)
Vegetable cooking spray
8 large eggs
1/2 tsp of Creole seasoning (I use my own homemade seasoning but Tony Chachere's Creole seasoning is good also)
1 Tbsp of butter

Preheat oven to 425 degrees. Cook bacon in a large skillet on medium-high heat 12-14 minutes or till bacon is crisp, remove bacon and drain on paper towels. crumble bacon. Heat a 12 cup muffin pan in oven for 5 minutes. Meanwhile, combine cornmeal mix & sugar in a medium bowl, make a well in the center of the mixture, Stir together buttermilk, and egg; add cornmeal mixture; stirring till dry ingredients are moistened. Stir in melted 4 Tbsp of butter, cheese and crumbled bacon. Remove pan from oven and coat with vegetable cooking spray. Spoon batter into hot muffin pan, filling till almost completely full. Bake at 425 degrees for 15-20 minutes or till golden. Remove from pan to a wire rack. Let cool for 10 minutes.

Whisk together the 8 eggs, 1 Tbsp of water, and Creole seasoning in a medium bowl. Melt 1 Tbsp of butter in a large non-stick skillet. Add egg mixture and cook, without stirring, 2-3 minutes or till eggs begin to set on the bottom. Gently draw cooked edges away from the sides of the skillet to form large pieces. Cook, stirring occasionally 4-5 minutes or till eggs are thickened and moist. DON'T OVERSTIR. Cut muffins in half spoon eggs over the bottom halves and cover with the top halves of the muffin. Can wrap in tin foil to keep warm in oven.