

Cajun Canapés

Ingredients:

2 tubes (12 oz each) small size refrigerated Biscuits
½ lb bulk hot ground Sausage, cooked and drained
1½ cups (6 oz) shredded Sharp Cheddar Cheese
¼ cup chopped green Bell Pepper
¼ cup Mayonnaise
2 Green Onions, chopped
2 tsp Lemon juice
½ tsp Salt
½ tsp Paprika
¼ tsp Garlic powder
¼ tsp dried Thyme
⅛ to ¼ tsp Cayenne

Directions:

Bake biscuits according to package instructions, except do not set them touching each other.
Turn biscuits over half-way through baking.
Remove from pans to wire racks to cool completely.
Using a melon baller, scoop out the center of each biscuit, leaving a 3/8" shell.
(Save biscuit centers for another use, e. g. a small bread pudding)
In a small bowl, combine the remaining ingredients.
Spoon about 1 tbsp into the center of each biscuit.
Place on an ungreased baking sheet.
Bake at 400 degrees for 8-10 minutes or until heated through.