

## CAJUN CANAPÉS

On various Cajun websites are recipes for "Cajun bread" or "Cajun loaf" – a sort of jelly-roll rolled loaf of bread with a variety of ingredients, chief among them sausage. This is an adaptation to a finger food in manageable size.

(10 servings – 20 appetizers)

### 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 or just put a tsp of the filling on them.)

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.