

Breakfast Kabobs {with dips} & Mini Pancakes

Yield: 6 servings

What you'll need:

Skewers

Assorted fruits, cut into bite sized, pieces

Favorite flavor of yogurt

Breakfast sausage links

Ham slices

¼ cup BBQ sauce

¼ cup raspberry or strawberry preserves

2 cups Bisquick

2 large eggs

1 cup milk

Maple syrup

To prepare:

Thread the fruit pieces onto the skewers and set aside. Put yogurt in a bowl for dipping.

Heat a griddle or skillet over medium-high heat or electric griddle to 375°F; grease with cooking spray, vegetable oil or shortening. (Surface is ready when a few drops of water sprinkled on it dance and disappear.) Stir the Bisquick, eggs and milk until well blended. Pour by tablespoonfuls onto hot griddle. Cook until edges are dry. Turn; cook until golden. Repeat with remaining batter. Set aside.

Meanwhile, cook the breakfast sausage links and ham slices according to package directions. Cut the sausage links into thirds and the ham slices into bite-sized squares. Thread onto skewers.

In a small microwave-safe bowl, combine the BBQ sauce and preserves. Microwave on full power for 1 minutes or until heated through. Stir to combine and set aside.

To serve: Place the fruit and meat kabobs skewers and mini pancakes on a serving platter. Serve with yogurt dip for the fruit kabobs, BBQ/preserve sauce for the meat kabobs and maple syrup for the mini pancakes.

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