



# Weekend Winter Breakfasts

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## Apple and Fig Oatmeal Crumble

5 medium apples, peeled and sliced  
3/4 C. Tait Farm Fig & Honey Conserve

### **Crumble topping:**

3/4 C. flour  
3/4 C. old fashioned oatmeal (not instant)  
1/2 C. brown sugar  
1/2 C. butter  
1/2 tsp. salt

- ~ Preheat the oven to 350 degrees.
- ~ Butter a 9" or 10" baking dish.
- ~ In a bowl, stir the Fig & Honey Conserve into the sliced apples, coating them well.
- ~ Put the topping ingredients in a bowl and rub together with your hands (or a pastry cutter) until well blended, but still coarse and crumbly.
- ~ Arrange the apples in the dish and spread the topping evenly over all.
- ~ Bake for 40 - 50 minutes or until browned and bubbly.
- ~ Serve warm with cream or ice cream. Serves 6

**Note:** place the baking dish on a cookie sheet to avoid over spill.



## Herb Biscuits with Sausage Gravy

1 lb. bulk pork sausage  
2 Tbs. butter  
1/3 C. flour  
3 C. milk  
salt and pepper to taste  
Tait Farm Herbed Biscuit Mix

- ~ Make the biscuits according to the instructions on the package.
- ~ Brown the sausage in a large skillet over medium high heat, until no longer pink. (break it up as it is cooking)
- ~ Add the butter to the sausage in the skillet and stir until melted. Sprinkle the flour over the sausage and stir for about 2 minutes.
- ~ Pour the milk into the sausage mixture stirring constantly until smooth and thick.
- ~ Add salt and pepper to taste.
- ~ Serve immediately over split biscuits.
- ~ 12 servings (or 6 very large servings)

