

Southwestern Pull-Apart Ring

Makes 12 to 16 appetizer servings.

- 1 (12 oz.) package ground hot or mild pork sausage
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 (1 oz.) package fajita seasoning mix
- 2 (12 oz.) cans refrigerated biscuits
- 1-1/2 cups (6 oz.) shredded Mexican four-cheese blend

1. Cook sausage in a skillet over medium heat, stirring until it crumbles and is no longer pink. Stir in peppers, and cook 3 to 5 minutes or until tender. Sprinkle with seasoning mix, and cook 1 to 2 more minutes; drain well, pressing with paper towels.
2. Separate refrigerated biscuits, and cut into quarters; place in a large mixing bowl. Fold in sausage mixture, tossing to coat.
3. Layer biscuit mixture and cheese in a lightly greased 10-inch tube pan.
4. Bake at 400 degrees for 15 minutes or until golden brown. Let stand in pan for 5 to 10 minutes. Invert onto a serving plate, and serve immediately.