

## Pizza Cups

1/4 lb. package mild or hot ground pork sausage  
1/3 cup finely chopped green or red bell pepper (can include diced onion to make 1/3 C)  
1/2 cup (1.5 oz) pepperoni slices, chopped  
6 of your favorite olives, chopped  
1 cup (4 oz) shredded Italian six-cheese blend  
3/4 cup grated Parmesan  
1 (16.3 oz) can refrigerated flaky biscuits  
1/2 cup pizza sauce  
Freshly ground pepper

Preheat oven to 400 degrees. Lightly grease three 12-cup mini muffin pans. In a medium skillet, brown sausage over medium-high heat until meat is crumbly and no longer pink. Drain. In a separate small skillet, sauté peppers (and onion if used) 1-2 minutes until tender but not brown. Combine sausage, peppers/onions, pepperoni, and olives. Mix cheeses together. Cut each biscuit into 4 equal pieces. On a floured surface, roll each piece into a 3-inch circle and press into cups of mini muffin pans. The dough should come up the sides, forming a cup. Spoon sausage mixture evenly into cups. Top evenly with pizza sauce. Sprinkle with cheese and ground pepper. Bake at 400 for 10-12 minutes, or until lightly browned. Serve hot. Makes 32 appetizers. These can be frozen. Reheat thawed muffins on a baking sheet at 350 for 10 minutes. *Adapted from 2011 Christmas with Southern Living*