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This month's spice was
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Spice Club

JANUARY

2026:
DRY MUSTARD





THIS MONTH'S SPICE: DRY MUSTARD

BREAKFAST EGG MUFFINS

INGREDIENTS

- 1 (1-lb.) pkg. ground pork sausage
- 12 large eggs
- 1/3 cup milk
- 1 slice white sandwich bread, cut or torn into $\frac{1}{4}$ -in. pieces
- 1/4 cup chopped scallions
- 3/4 tsp. dry ground mustard
- 1/2 tsp. garlic powder
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 3/4 cup shredded Cheddar cheese

INSTRUCTIONS

- Preheat oven to 350°F. Coat a 12-cup muffin tray with cooking spray or line with parchment muffin liners.
- Brown sausage in a large skillet over medium-high, stirring often, 8 to 10 minutes or until sausage crumbles. Remove from skillet and drain well.
- In a large bowl, whisk together eggs, milk, bread, scallions, ground mustard, garlic powder, salt, and pepper until well-combined. Stir in cheese and sausage.
- Divide egg mixture evenly into each prepared muffin well.
- Bake 20 to 25 minutes, until golden brown and set.

This month's recipe is from southernliving.com



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