



Joanie Adams' Bacon and Bell Pepper Quick Bread

(Originally from her daughter. When baked it's red, white and green, just like the Italian flag.)

Ingredients:

½ cup melted butter
⅓ cup grated Parmesan cheese
3 (10 count) cans of flakey biscuits, cut into quarters
12 ounces of bacon, crisp cooked and crumbled
½ cup chopped red and green bell peppers
½ cup finely chopped onion

Combine the butter and cheese in a bowl and mix well. Roll the cut biscuit quarters in the mixture to coat.

Arrange ½ of the biscuit quarters in a bundt pan sprayed with nonstick cooking spray. Layer the bacon, chopped green and red peppers, onion and remaining biscuits quarters over the top.

Bake at 350° for 40 minutes or until golden brown.

Invert onto a serving plate while still hot.

Option: Add the butter-coated biscuits and roll with the bacon, pepper and onion mixture all together (not layered) and bake as above.