

# TABLE TALK

APRIL, 2018 ❁ CHILD FOOD PROGRAM OF TEXAS ❁ P.O. BOX 5465 ❁ KATY, TX 77491 ❁ 281-395-7000

## Be on the L@@K out!

As you know, a new year means a new mandatory training class. Instead of meeting up in a physical class again, this year we're going to do the self-paced module, *Happy Mealtimes for Healthy Kids*. We will mail this module in the middle of April with **two** tests:

- 1) A **pre-test**: Take this *before* you read the module.
- 2) A **post-test**: Take this *after* you read the module.

We will be sending you the Civil Rights test, but ask that you locate the Civil Rights handbook on our website.

Also included in our upcoming packet will be the new Rules and Regulations regarding USDA and TDA. This will explain the guidelines of the CACFP, and there will be a short quiz afterward.

The deadline for submitting these tests will be **June 15<sup>th</sup>, 2018**, so please don't wait. The sooner we receive your answers, the sooner we can get you a certificate.

Don't forget to like us on Facebook!  
Facebook.com/childfoodprogramoftexas 

### Chef Bob's Cookbook

### Easy Bacon and Egg Biscuit Cups



**Easy Bacon & Egg Biscuit Cups**  
PREP: 20 min  
TOTAL: 55 min  
YIELDS: 6

#### Main Ingredients

- 12 slices bacon
- 1 can (16.3 oz) Pillsbury™ Grands!™ Homestyle refrigerated buttermilk biscuits
- 6 eggs
- Salt and pepper, if desired

#### Directions

1. Heat oven to 350°F. In 10-inch skillet, cook bacon over medium heat about 4 minutes or until cooked but not crisp, turning once. (It will continue to cook in the oven.) Set aside.
2. Spray 6 jumbo muffin cups or 6 (6-oz) glass custard cups with cooking spray. Separate dough into 8 biscuits. Place 1 biscuit in each muffin cup, pressing dough three-fourths of the way up sides of cups. (Bake remaining 2 biscuits on small baking sheet as directed on package.) Place 2 bacon slices in each biscuit cup, and crack an egg over each. Season with salt and pepper.
3. Bake 25 to 30 minutes or until egg whites are set. Run a small knife around cups to loosen. Serve immediately.