Filled Pancakes with Cheese Sauce

Makes 3-4 servings

Ingredients

- 1 pkg (10 oz) frozen chopped spinach
- 1/2 lb pork sausage meat
- 1/2 cup condensed cream of mushroom soup
- Pinch powdered thyme
- Pancake mix (prepared per package directions, enough for five 5" pancakes)
- 4 slices process American cheese
- 1/3 cup (about) water
- Paprika, for garnish

Instructions

1. Cook spinach as directed on package label, omitting salt. Drain well.
2. Cook sausage meat and drain off fat.
3. Mix spinach, sausage, soup, and thyme together. Set aside.
4. Make 5 pancakes (5" each) from pancake mix and keep warm.
5. Combine cheese and water in a saucepan. Stir over low heat until smooth and melted, adding a little more water if necessary.
6. Heat meat mixture.

Assembly

7. Stack pancakes with the meat mixture between each layer.
8. Top with cheese sauce and sprinkle with paprika.
9. Cut in wedges and serve.

Filled Pancakes w/ Cheese Sauce

1 pkg (10 oz) frozen chopped spinach
½ lb. pork sausage meat
½ c. condensed Cr. Mush. soup
Pinch pwd. thyme
Pancake mix
4 slices process American cheese
½ c (about) water
Paprika

Cook spinach as directed on package label, omitting salt & drain well. Cook sausage meat & drain off fat. Mix spinach, sausage, soup and thyme, set aside. Make 5 - 5" pancakes from mix and keep warm. Combine cheese and water in saucepan & stir over low heat until smooth & melted, adding a little more water if necessary. Heat (mixture) and stack (over)

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pancakes with mixture between. Top with cheese sauce and sprinkle with paprika. Cut in wedges and serve. 3-4 servings.

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