



Welcome to a Bed & Breakfast in South Dakota

Ready-to-Go Breakfast Beef Impossible Pie

Classic popular impossible pie recipe since its so easy to make

- 2 strips smoked bacon
- 1 cup chopped onion
- 1 pound ground American Wagyu beef
- 1 cup shredded cabbage/carrot slaw
- Salt and ground black pepper to taste
- 4 ounces shredded Swiss cheese
- 1/2 cup all-purpose flour
- 3/4 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 Tablespoon cold butter or avocado oil
- 2 eggs, lightly beaten
- 1 cup low fat milk or almond milk
- Medium salsa, as desired
- Dairy sour cream, as desired
- Garnish:** Chopped parsley, as desired

1. In a large skillet, cook bacon over medium heat until crisp; remove to paper-lined plate; crumble when cool.
2. Add onions, cook to soften, about 3 minutes; add beef, crumble into small pieces; toss with onions; cook for about 10 minutes until tender. Stir in cabbage slaw and crumbled bacon; cook 1 minute; season with salt and ground pepper to taste. Drain beef mixture. Spoon beef mixture into a lightly greased 10-inch pie plate. Top with shredded Swiss cheese.
3. In a medium sized bowl, mix flour, baking powder, and salt until combined... Using a pastry cutter, work butter into the flour mixture until the mixture resembles fine crumbs.
4. In a small bowl, combine eggs and milk. Gradually whisk egg mixture into flour mixture to combine. Slowly pour egg mixture over the cheese.
5. Bake in preheated 400-degree F oven for 30 to 40 minutes or golden brown and a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.
6. Cut into wedges and serve with salsa and sour cream. If you like, garnish with spinach or basil leaves. Makes 6 serving

Cook's Note: This pie is known as the *Lazy Morning Sausage Impossible Pie* featured in *Midwest Living Magazine* and *New York Times' Frugal Traveler*. Their recipe uses pork sausage, American cheese, and 1/2 cup Bisquick in place of all the ingredients in step #3. That makes the recipe a little quicker to make.

I used American Wagyu beef and the cabbage to create a juicy beef layer.

Recipe Inspired by: *Triangle Ranch Bed & Breakfast*, near Badlands National Park, South Dakota.

Note: Lazy Morning Sausage Pie, packaged biscuit mix makes this egg and cheese dish come together quickly. For the original recipe link See:

<https://www.midwestliving.com/recipe/eggs/lazy-morning-impossible-pie/>

About the Recipe: Lyndy Ireland from Triangle Ranch Bed & Breakfast in South Dakota, cooks up breakfast favorites such as this classic biscuit mix recipe for her guests. It's quick to put together, cuts into perfect wedges, looks so attractive topped with sour cream and salsa sauce, and most important, tastes fantastic.

Welcome to South Dakota Bed & Breakfast Triangle Ranch:

South Dakota Bed & Breakfast Triangle Ranch is near Badlands National Park & Minuteman Missile Historic Site It's located 8 miles north of I90 between Exits 143 and 131.

The historic family ranch was homesteaded in 1903. Your hosts, Kenny and Lyndy are the fourth generation to welcome guests on the stately front porch of their Sears, Roebuck & Co. home. Inside the warm hospitality and decor will take you back to the early 1900s. Triangle Ranch Bed & Breakfast offers 4 gracious private guest rooms, a separate Cowboy Carriage House and a 3-bedroom Log Ranch House for accommodation starting from \$95.00. Breakfast, like delicious ones written about in *Midwest Living Magazine* and *New York Times' Frugal Traveler* is included in the rate. For More Information See:

<https://www.blackhillsbadlands.com/business/triangle-ranch-bed-breakfast>

