

## **Ring of Kerry (courtesy of Kerrygold Butter)**

### **Ingredients**

6 eggs  
½ cup chopped red pepper  
¼ tsp. salt  
¼ tsp. pepper  
3 tbslp. chopped fresh chives  
1 tbslp. Kerrygold salted butter  
1 8 oz. can crescent rolls  
3 oz. grated Dubliner Cheese (½ cup)  
3 oz. grated Aged Cheddar Cheese (½ cup)  
8 slices of cooked bacon

### **Preparation**

Preheat oven to 375° and line a large baking sheet with parchment paper.

Crack 5 eggs in a medium bowl and whisk until combined. Stir red pepper, salt, pepper and 2 tbslp. of chives.

Melt butter in pan over medium and add egg mixture. Use spatula to stir eggs as curds form. Remove eggs from heat when they are 80% cooked and set aside.

Separate the crescent rolls into triangles and lay in a star shape on the parchment paper, overlapping the edges of the short side of the triangles leaving a 4-inch circle in the middle. Press down the dough of the overlapping edges to seal.

Place a slice of bacon on each of the pointed edges. Sprinkle the Dubliner cheese evenly around the edge of the circle. Stir the eggs and distribute mixture evenly on top of the cheese.

Sprinkle the Aged Cheddar cheese evenly over the eggs.

Roll the pointed ends of the of the crescent dough with bacon and tuck under in the middle.

Beat the remaining egg in a small bowl and brush over the top of the crescent roll dough.

Bake for 20-25 minutes until dough is golden brown. Cut into slices and garnish with remaining chives. Serve immediately.