



Sausage Balls with Woo Dat Cajun Hot Honey

- 1lbs ground breakfast sausage (regular or hot)
- 1 8oz block of cream cheese
- 1 cup shredded sharp cheddar (I like to grate my own, but you don't have to)
- 1 cup Bisquick (or whatever kind of baking mix you have on hand-I use Trader's Joe's)

Preheat oven to 350 degrees. Combine all ingredients except the baking mix (you may need to use your hands). Then add the baking mix until it is well-combined. Form Tablespoon-sized balls with your hands (it helps to rub a little oil on your hands so the mixture doesn't stick). Place on a baking sheet lined with parchment paper. Sprinkle fresh ground pepper on top, and bake for 20-25 minutes, or until sizzling! Serve with bowl of Woo Dat Cajun Hot Honey for dipping! Delicious!