

Sausage Balls



Recipe courtesy of Paula Deen



Level: Easy

Total: 35 min

Prep: 15 min

Cook: 20 min

Yield: 5 dozen sausage balls, about 1 cup dip

Ingredients:

- 1 (1-pound) package ground sausage
- 3 cups baking mix (recommended: Bisquick)
- 4 cups grated sharp Cheddar
- 1/8 tablespoon pepper

Dip:

- 1 cup mayonnaise
- 1 tablespoon mustard

Directions:

Preheat the oven to 375 degrees F. Spray a baking sheet with vegetable oil cooking spray. Combine all ingredients in a large glass bowl. Mix well with your fingers. The mixture will be very crumbly. Form into 1 inch balls, squeezing the mixture so it holds together, then rolling it between the palms of your hands to form balls. Place the balls on the baking sheet. Bake for 18 to 20 minutes or until golden brown. To prevent sticking, move the balls with a spatula halfway through cooking. To make the dip, combine the mayonnaise and mustard. Serve with sausage balls.

