



Sausage Balls

Thanksgiving • Breakfast

Ingredients

1 lb sausage
2 cups Bisquick baking mix
½ cup green onions
3 cups (8 oz) sharp cheddar cheese
1/8 teaspoon pepper
¼ cup milk

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Alternate:

1lb of Ground Sausage
2 tsp Granulated Garlic
2 tsp Onion
2 tsp Paprika

Directions

Preheat oven to 375F. Spray a 15 x 10 x 1 baking sheet with vegetable oil cooking spray.

Combine all of the 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. Then place the balls on the prepared baking sheet.

Bake for 15 to 20 minutes, until golden brown. To prevent sticking, move the sausage balls with a spatula halfway through the cooking. Cool for at least 5 minutes, then remove from the cookie sheet.

Notes

let rest on pan for min 5 minutes out of the oven to prevent

2 tsp Chili Powder sticking

Pinch of Salt and Pepper

1/2 cup green onions

Alternate Recipe makes about 44 balls

2 cups of Bisquick

3 Cups of Shredded Cheddar

1/2 cup of Grated Parmesan

DO NOT ADD MILK, SQUEEZE
INTO BALLS TO HOLD FORM

DO NOT DRIZZLE OIL ON PAN
MAKE BALLS SMALL

lined baking sheet, 400 - 15 to
20 minutes

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Chef John

Makes about 48 sausage cheese
balls:

1 1/4 pounds raw hot Italian
pork sausage meat (just remove
the casing from uncooked, link-
style sausages)

pinch of nutmeg

1/2 cup finely sliced green
onions

1/2 pound shredded extra-sharp
cheddar cheese (about 3 cups)

2 cups biscuit mix, or self-rising
flour (*see below to make your
own)

2 TB milk

- Bake at 450F. for about 12 to 15 minutes, or until cooked through (I like to broil for a minute or two for extra color)

* To make your own self-rising flour, sift together 2 cups of all-purpose flour, with 1 tablespoon baking powder, and 1 teaspoon fine salt.

Photos

