



## Recipe: 4-Ingredient Sausage Balls

### Description

Sausage balls are a classic party appetizer that never fail to please a crowd. With only four simple ingredients, this recipe is incredibly easy to make yet packs a flavorful punch. Originating in the Southern United States, these savory bites are often enjoyed during breakfast gatherings, holiday parties, or potluck events. Whether you're hosting a get-together or simply craving a delicious snack, these sausage balls are sure to be a hit!

These bite-sized sausage balls are incredibly versatile and can be served in various ways. They make a fantastic appetizer, especially when paired with dipping sauces such as honey mustard, barbecue sauce, or even a spicy sriracha mayo. Sausage balls can also be enjoyed as a side dish to accompany a hearty brunch or breakfast. Serve them alongside scrambled eggs, fresh fruit, and a side of buttery biscuits for a satisfying and well-balanced meal.

#### Ingredients:

- 1 pound sausage (can use spicy)
- 2 cups Bisquick
- 4 cups cheddar cheese
- 1/4 cup milk

#### Instructions:

1. Preheat your oven to 350°F and line a baking sheet with parchment paper or lightly grease it.
2. In a large mixing bowl, combine all the ingredients. Use your hands to thoroughly mix all the ingredients together until well incorporated.
3. Once the mixture is evenly mixed, take small portions and roll them into 1-inch balls. Place the balls on the prepared baking sheet, leaving a little space between them.
4. Bake the sausage balls in the preheated oven for 20-25 minutes, or until they are golden brown and cooked through.
5. Remove the sausage balls from the oven and let them cool slightly before serving. Enjoy them warm as an appetizer or as a delightful addition to your breakfast spread.

These 4-Ingredient Sausage Balls are incredibly delightful and easy to prepare. Their savory flavor and tender texture make them a crowd-pleasing favorite for any occasion. So whether you're hosting a party or simply looking to treat yourself to a comforting snack, give this recipe a try!

#### Category

1. Oven Recipes

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