



## Sausage Cheese Balls

### Description

### Ingredients

- 1 pound ground sausage
- 2 cups shredded sharp cheddar cheese
- 1 1/2 cups all-purpose baking mix (such as Bisquick)
- 1/4 cup milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper (optional for a bit of heat)

### Directions

Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper. In a large mixing bowl, combine the ground sausage, shredded cheddar cheese, and baking mix. Add the milk, garlic powder, onion powder, and cayenne pepper to the bowl. Mix everything together with your hands until well combined. The mixture should be moist but firm enough to hold its shape. Roll the mixture into 1-inch balls and place them on the prepared baking sheet, spacing them about an inch apart. Bake in the preheated oven for 18-20 minutes, or until the sausage cheese balls are golden brown and cooked through. Remove from the oven and let them cool slightly before serving.

### Variations & Tips

For a lighter version, try using turkey sausage instead of pork sausage. You can also experiment with different types of cheese, such as pepper jack for a spicy kick or mozzarella for a milder taste. If you have picky eaters, consider adding finely chopped vegetables like bell peppers or spinach to sneak in some extra nutrients. For a gluten-free option, use a gluten-free baking mix in place of the regular baking mix.

### Category

1. Oven Recipes

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