

Stuffed Sausage Balls

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Ingredients:

- 1 lb of uncooked sausage (spicy or mild)
- 1 8oz block of cream cheese, room temperature
- 2 cups of Bisquick baking mix
- 1 1/2 cups shredded sharp cheddar cheese

Optional:

- small green olives

Directions:

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or Silpat.

In a bowl, mix together sausage and softened cream cheese. You can use an electric mixer, but I prefer to use my hands. Add Bisquick and cheese and stir until combined.



For consistently sized sausage balls, I use a small ice cream scoop. Scoop the meat mixture and form into small balls. If you are going to stuff the sausage balls with an olive, create a small well in the center of the ball and bring the meat up to cover the olive. Everyone loves sausage balls, but not everyone likes olives, so I make half stuffed sausage balls and half not. Roll in the palms of your hands for a smooth finish.

Refrigerate for a minimum of 30 minutes to firm the balls so they keep their shape when baked. The sausage balls can be prepared and refrigerated day in advance. Keep in the refrigerator or freezer until ready to bake.

Bake until golden brown and firm to the touch, approximately 20 – 25 minutes depending on the size. If baking frozen, be prepared to add a few minutes to the baking time. Enjoy!