

Cheddar Hot Sausage Balls

Camine Pappas / Makes 24 – 30/ January 2017

INGREDIENTS:

1 16 oz package Jimmy Dean Hot Sausage
2 C shredded sharp cheddar (Don't pack, just let it pile softly)
½ C all-purpose flour
1 ½ t paprika
½ t + cayenne pepper
½ t white pepper
1 t kosher salt
3 T heavy cream
Handful finely chopped fresh flat leaf parsley
¼ C sweet white onion, diced finely
2 large garlic cloves chopped finely

DIRECTIONS:

Add the grated cheese to a bowl containing the flour, paprika, cayenne (use based on your desire for heat), salt and pepper. Toss to cover the cheese and mix the spices.

In another bowl combine the sausage, parsley, onion, and garlic. Combine well. Add the cheese/flour mixture to the sausage mixture and then add the cream. Blend VERY well, using hands to combine thoroughly and adding a touch more cream if needed.

Create small 1 ½" diameter balls using a small melon scoop and place on a baking sheet lined with parchment paper. Should make about 24 – 30 sausage balls. Bake in a 400 degree F oven for about 20 minutes, until cheese is bubbling. You can make these large and cook for about 5 minutes longer. They cook fast!

Serve!

(IDEAS!: Make these for the holidays by adding ½ C granny smith apple chunks and a handful golden raisins instead of onion and garlic and add a bit of fresh thyme instead of parsley. Use mild sausage for less heat.)

