

**“Here’s my recipe for Pimento Cheese Sausage Balls.
It’s super easy and makes plenty for sharing.”**

INGREDIENTS:

- 1 pound pork breakfast sausage (I like Jimmy Dean or Swaggerty’s)
- 12 oz. Palmetto Cheese pimento cheese of choice (or blend of cheeses)
- 2 + 1/4 cup Bisquick
- Dash of paprika + red pepper

Note: If you don’t eat pork, you can substitute turkey sausage. It works just as well! If you’re using turkey sausage, add 1-2 tbsp oil to make up for the fat. Also, the sausage is easier to work with if it’s not super cold.

TO MAKE THEM:

1. Preheat oven to 375 degrees F.
2. Add sausage and pimento cheese to a large mixing bowl. Mix to combine.
3. Add Bisquick and spices (if using). Knead with hands until it’s all combined into a large ball.
4. Scoop and roll into 1-inch balls.
5. Place balls on a baking sheet lightly sprayed with cooking spray, or lined with a silicone baking mat. You can keep them close together since they don’t spread.
6. Bake for 15-18 minutes, until they’re golden brown on top.
7. Store in air-tight container or zip-lock bag in the refrigerator for up to a week.

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