

**Appetizer**

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# **Cheesy Sausage Tidbits**

www.BobEvans.com

**Preparation Time: 30 minutes**

**Cook time: 15 minutes**

*Cheesy Sausage Tidbits may be prepared ahead, covered and refrigerated overnight or frozen up to one month before baking.*

*If frozen, they may be baked unthawed.*

**1 package Bob Evans Original Sausage Links**

**2 cups sharp Cheddar cheese, shredded**

**1 1/4 cups all-purpose flour**

**1/2 cup butter or margarine, melted**

**1/2 teaspoon paprika**

**1/8 teaspoon salt**

In a skillet, cook the sausage over medium heat until brown. Drain the sausage on paper towels. Cut each link into four equal pieces.

Preheat the oven to 400 degrees.

To prepare the dough, combine the cheese, flour, butter, paprika and salt. Mix well.

Wrap a rounded teaspoon of dough around each piece of sausage, rolling the dough in your palms to form a ball.

Place the balls on an ungreased baking sheet.

Bake 15 to 20 minutes or until slightly browned.

Serve hot.

Serve with mustard or Ranch dressing for dipping.

Yield: 56 tidbits

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Per Serving (excluding unknown items): 2298 Calories; 169g Fat (65.9% calories from fat); 74g Protein; 123g Carbohydrate; 4g Dietary Fiber; 486mg Cholesterol; 2603mg Sodium. Exchanges: 8 Grain(Starch); 8 Lean Meat; 28 1/2 Fat.