

Sausage Cheese Balls

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Servings: 15

Yield: 6 dozen balls

2 pounds pork sausage

*1 1/2 cups Bisquick®
baking mix*

*16 ounces (4 cups) sharp
cheddar cheese, shredded*

*1/2 cup onion, finely
chopped*

*1/2 cup celery, finely
chopped*

1/2 teaspoon garlic powder

Preparation Time: 15 minutes

Preheat the oven to 375 degrees.

In a bowl, combine the sausage, Bisquick, cheese, onion, celery and garlic powder. Mix well. Form into one-inch balls.

Bake for 15 minutes, or until golden brown, on an ungreased baking sheet.

(The balls can be frozen uncooked.)

For a firmer texture, add an extra three cups of Bisquick and an extra two cups of shredded cheese.

Per Serving (excluding unknown items): 790 Calories; 66g Fat (75.4% calories from fat); 38g Protein; 10g Carbohydrate; trace Dietary Fiber; 168mg Cholesterol; 1298mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 10 Fat.