

Pork

Sausage Peach Balls

Servings: 4

1 pound pork sausage
2 tablespoons onions, minced
2 cups bread crumbs, softened
1/4 teaspoon salt
1/8 teaspoon pepper
1 egg, beaten
8 canned peach halves in syrup
24 cloves

Heat oven to 350 degrees.

Combine sausage, onion, bread crumbs, seasonings and egg. Form into eight balls.

Arrange peach halves, cut side up, in shallow baking dish. Stick three cloves around edge of each peach half; place sausage ball in center.

Bake 45 minutes.

Drain off fat and pour on heated syrup drained from peaches.

Per Serving (excluding unknown items): 980 Calories; 58g Fat (50.3% calories from fat); 25g Protein; 104g Carbohydrate; 17g Dietary Fiber; 130mg Cholesterol; 1481mg Sodium. Exchanges: 4 Grain(Starch); 2 Lean Meat; 0 Vegetable; 2 1/2 Fruit; 10 Fat.