

Sarah's Cheddar Sausage Balls with Honey Mustard Dipping Sauce

Makes: 30 balls

Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour
1 tablespoon baking powder
1 tablespoon Italian seasoning
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{8}$ teaspoon cayenne pepper
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon ground black pepper
8 ounces sharp cheddar cheese, freshly grated (about 2 $\frac{1}{2}$ cups)
1 pound ground pork sausage
2 green onions, finely chopped
 $\frac{1}{4}$ cup plus 2 tablespoons whole or 2% milk
3 tablespoons butter, melted

Directions:

Preheat the oven to 400 degrees. Line a baking sheet with parchment paper and coat lightly with nonstick cooking spray; set aside.

In a medium bowl, whisk together the flour, baking powder, Italian seasoning, garlic powder, cayenne pepper, salt and pepper. Add the grated cheese and toss with your hands until the shreds are fully coated in the flour.

Add the pork sausage, onions, milk and melted butter and mix well until fully combined. Add more milk as needed, 1 teaspoon at a time, until there are no loose crumbs.

Form into 1 $\frac{1}{2}$ -inch balls and place them on the prepared baking sheet about 2 inches apart. Bake in the center of the oven until the balls are golden brown and fully cooked and have reached an internal temperature of at least 160 degrees, about 20 to 23 minutes.

Remove from the oven and transfer to a serving platter. Serve immediately with Honey Mustard Dipping Sauce. Leftovers can be stored in an airtight container in the refrigerator for up to 4 days. Reheat in the oven at 350 degrees or in the microwave until hot.

To freeze unbaked sausage balls: Place the balls on a baking sheet lined with parchment paper and flash freeze them for at least one hour, or until they are cold and firm (this keeps them from sticking to each other while frozen). Transfer the frozen balls to a freezer bag and freeze for up to 3 months. The balls can be baked directly from the oven, with 5 to 10 minutes additional baking time as needed.

To freeze baked sausage balls: Let the balls cool completely. Transfer the balls to a separate baking sheet lined with a fresh piece of parchment paper. Place the sheet in the freezer for 1 hour, until the balls are cold and firm. Transfer them to a freezer bag and freeze for up to 3 months. Reheat at 350 degrees until they are hot throughout, about 15 to 20 minutes.

Mix the dry ingredients. Add the cheese and toss until well coated. Add the sausage,



Honey Mustard Dipping Sauce

Makes: about 1 cup

Ingredients:

½ cup good mayonnaise
2 tablespoons Dijon mustard
2 tablespoons honey
1 tablespoon prepared yellow mustard
2 teaspoons apple cider vinegar
½ teaspoon hot sauce (like Frank's Red Hot)

Directions:

In a small bowl, whisk together all the ingredients until fully combined. Taste and add salt and pepper if needed and adjust any flavors as desired. Serve immediately or store in an airtight container and refrigerate for up to 2 weeks.

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