

Sausage and Cheese Balls

Yield: 6-7 dozen (original states 8 1/2, but I just don't see it)

3 cups baking mix, such as [Bisquick](#)

1 lb. pork sausage

4 cups shredded [cheddar cheese](#) (I used a Mexican cheese blend)

1/2 cup grated [Parmesan cheese](#)

1/2 cup milk

1/2 teaspoon dried rosemary leaves, crushed

1 1/2 teaspoons chopped fresh parsley (or 1/2 teaspoon parsley flakes)

Preheat oven to 350°F. Using the paddle attachment, mix all ingredients together in the bowl of a stand mixer. Or, you can use a wooden spoon, but it will take some elbow grease to stir by hand. Roll into 1" balls and place on a parchment or silicone lined baking sheet. Bake for 20 minutes, or until browned. Serve warm with your favorite dipping sauce (optional), such as barbecue or chili sauce.

To freeze: Allow the sausage balls to cool completely, then store in a freezer bag for up to 1 month. When ready to eat, warm on top of a paper towel in the microwave for 30 seconds per 3 sausage balls. Or, warm in a preheated 350°F oven for 10 minutes.

Source: Mama G, originally from [Betty Crocker](#)