



What does it take to become one of our most-requested recipes, approved by nearly 2,000 home cooks? In the case of this Sausage Cheese Balls appetizer, it must be quick and easy to prepare, include a make-ahead option and be ranked as a hands-down favorite. This Sausage and Cheese Balls recipe has all three, plus it creates 102 servings of these delicious bites! Less -

by Betty Crocker Kitchens

Ingredients

- **3 cups Original Bisquick™ mix**
- **1 pound uncooked bulk pork sausage**
- **4 cups shredded Cheddar cheese (16 ounces)**
- **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**
- **Barbecue sauce or chili sauce, if desired**
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Heat oven to 350°F. Lightly grease bottom and sides of 15x10x1-inch pan. In large bowl, stir together all ingredients except barbecue sauce, using hands or spoon. Shape mixture into 1-inch balls. Place in pan.

Can be made ahead and kept in freezer till baked. “Quick Freeze” individually (so they won’t stick together) by placing on cookie sheet after mixed and formed into balls and putting in freezer just till hard. Remove from cookie sheet and store frozen in a closed plastic bag or container. No need to thaw before baking-if baking from frozen add 2-3- minutes to baking time. Easier when made ahead and baked from frozen and they retain their shape the best.

Bake 20 to 25 minutes or until brown. Immediately remove from pan. Serve warm with sauce for dipping.