

Sausage Cheddar Balls

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 tablespoons butter or margarine
- 16 oz ground sausage, room temperature
- 4 oz cream cheese, softened
- 2 cups cheddar cheese, freshly shredded
- Melted butter and chopped parsley for garnishing, if desired

Preheat oven to 350. Line a baking sheet with greased parchment paper or a silpat mat. Set aside.

In a large bowl combine flour, baking powder, and salt. Cut in shortening until crumbly. Add in ground sausage. Use your hands to mix everything in until all of the flour mixture is incorporated into the sausage. Add in the cream cheese and work it evenly into the mixture. Add in the shredded cheddar cheese and work it evenly into the mixture.

Use a mini ice cream scoop or a large spoon to scoop out the mixture and form into even-sized balls. Place on a prepared baking pan. Bake each round of balls for 30 minutes or until the bottoms are golden brown.

Brush with butter and sprinkle with parsley, if desired. Serve plain or with a jelly, mustard or barbeque sauce for dipping.