



CHEESY SAUSAGE BALLS

INGREDIENTS

- 1 lb Ground sausage
- 1 Box Red Lobster Biscuit mix (sub GF if needed)
- 2 Cups Shredded Cheddar

DIRECTIONS

1. Heat oven to 350 Degrees F
2. In a mixing bowl add sausage (raw), Biscuit mix, and cheese. Use your hands to combine well (For the GF Mix I added a bit of water, about 1-2 TB).
3. Next, grease a 9x13 pan and scoop sausage mixture onto a pan,
4. Bake for 20-25 minutes or until golden brown.
5. Enjoy!

NOTES

I love using the Red Lobster mix for added flavor but biscquick mix works just fine! Use roughly 2 cups of that instead 😊